

THE NATIONAL PROVISIONER

FEBRUARY 22 • 1947

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THE NATIONAL PROVISIONER

Volume 116

FEBRUARY 22, 1947

Number 8

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IMPELLER—Closed-back design automatically seals stuffing box and dispenses with need of a second wearing ring.

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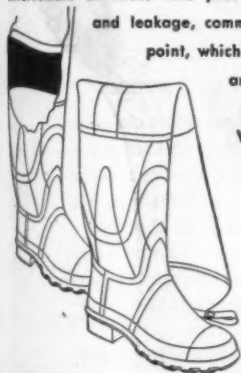


L-100

Black rubber heavy-duty knee boot for general utility on wet-floor jobs. Sizes 5 to 12.

L-106

Same as L-100 except full hip-height, with extra broad band of rubber reinforcement at knee. This prevents cracks and leakage, common at this point, which often ruin an otherwise sound boot. Whole sizes 6 to 12.



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Lehigh "strong points"

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- ✓ Strongly reinforced throughout at every point of wear and strain.



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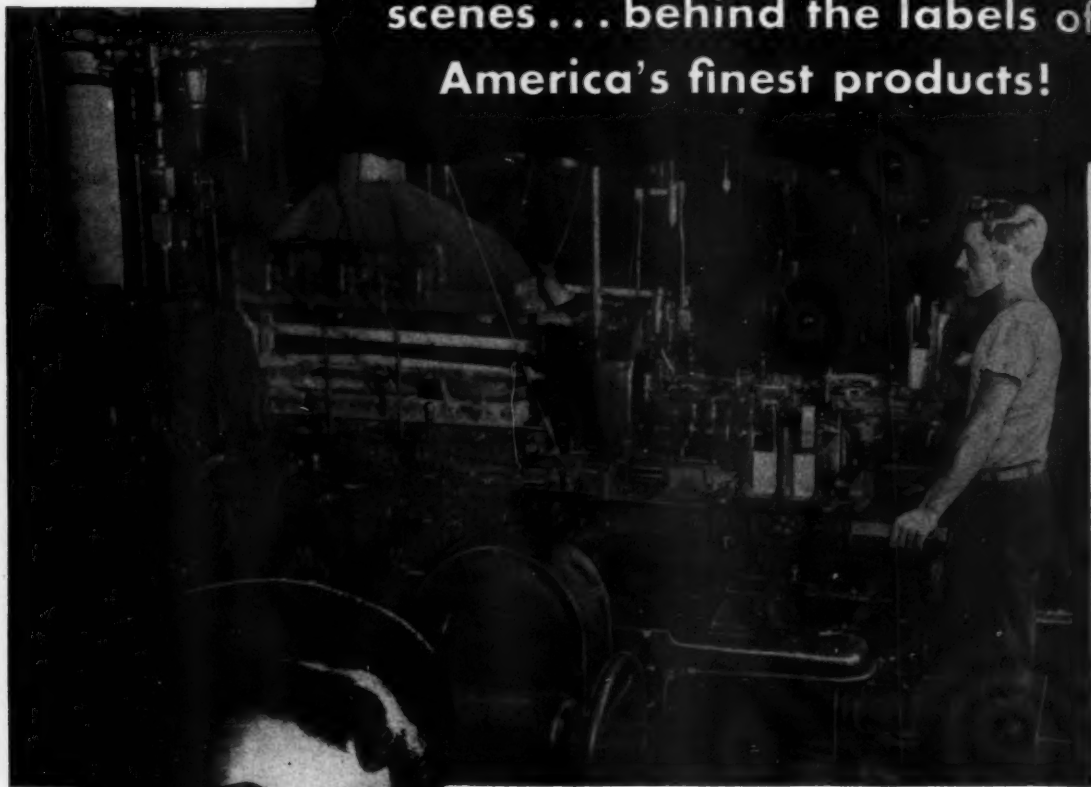
This
is the patented **Lockrim***
STEEL TOE BOX

electrically tempered for flawless strength; Parkerized to prevent rusting; used in all Lehigh rubber safety footwear. Unique design eliminates any sharp edge which might cut down into sole under heavy impact . . . locks toe box firmly in place so it cannot shift, tilt or tear loose during life of the boot.

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Continental serves behind the scenes . . . behind the labels of America's finest products!



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That's why "made right" is Continental's proudest claim for its lithographed metal containers. Every step in this manufacture—from selection of raw materials through lithographing, body-forming and seaming—is painstaking and exact. Forty-two years of experience in the field—making more than 500 different shapes and types of containers for thousands of products—have developed our production equipment and manufacturing skill to top efficiency.

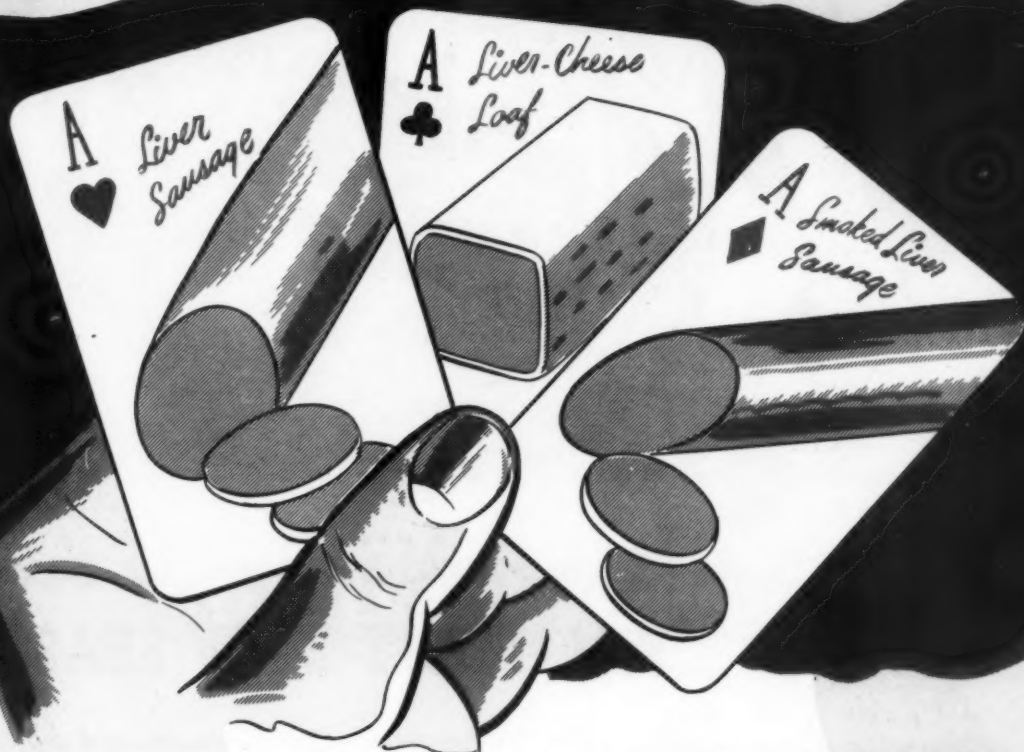
Add this to our exacting methods of inspection, testing and checking. Then you'll see what we mean when we say, "Continental cans are *made right!*" That's why thousands of metal container users look to Continental for the best in quality and the best in service.



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CAN COMPANY**

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You'll Always play **ACES**



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Save Shrink
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BAKE-RITE PAPER PANS reabsorb meat juices which are lost in old-fashioned metal pans. Double your oven capacity, eliminate pan washing with Bake-Rite Paper Pans. 25 FREE BAKE-RITE PAPER PANS WAITING FOR YOU. Send for them today!



If it's used for seasoning meat... we have it.

Expose yourself



to more MEAT LOAF business WITH B.F.M. MEAT LOAF SEASONING

Make this coming meat loaf season the most profitable you've ever enjoyed. Better-looking, better-tasting meat loaves are easier to produce and sell *faster* when you use B. F. M. meat loaf helpers.

A complete range of seasonings that mean mouth-watering flavor in every batch of loaves . . . helpful formulas and production tips . . . money saving Bake-Rite Paper Pans . . . better binders . . . taste-tantalizing flavor builders . . . Re-Ly-On Fast Cures . . . beautiful, luscious flavored Sweet Red Peppers.

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CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dings, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

*With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



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Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



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Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



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Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



DAMP-TEX

THE WET SURFACE ENAMEL

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KEEP THE BLOOM
AND STOP SHRINK
ON SMOKED MEATS
with

Gebhardt

(CONTROLLED REFRIGERATION SYSTEMS)

The temperature and relative humidity must be in perfect balance in order to keep the bloom on smoked meat and to stop excessive shrink and fat drip. The cooler equipment in a smoked meat room must be flexible so that it will be able to produce any air condition necessary to keep the product at its best.

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"GEBHARDTS" are fabricated of Stainless Steel (at no extra cost) to insure complete sanitation, cleanliness and purity.

These GEBHARDTS installed in a smoked meat cooler are equipped with automatic controls for both the temperature and the relative humidity.

ADVANCED ENGINEERING CORPORATION

All piping equipment for every need ...on one order to CRANE

Yes, sir! ... one order gets you everything for the job ... good, dependable material down to the last item. But that's just one way the truly complete Crane line helps to simplify all your piping jobs.

For example, take this heat reclaim system. At every step of the installation—from design to erection to maintenance—standardizing on Crane equipment pays big dividends. They're assured by this 3-way advantage—

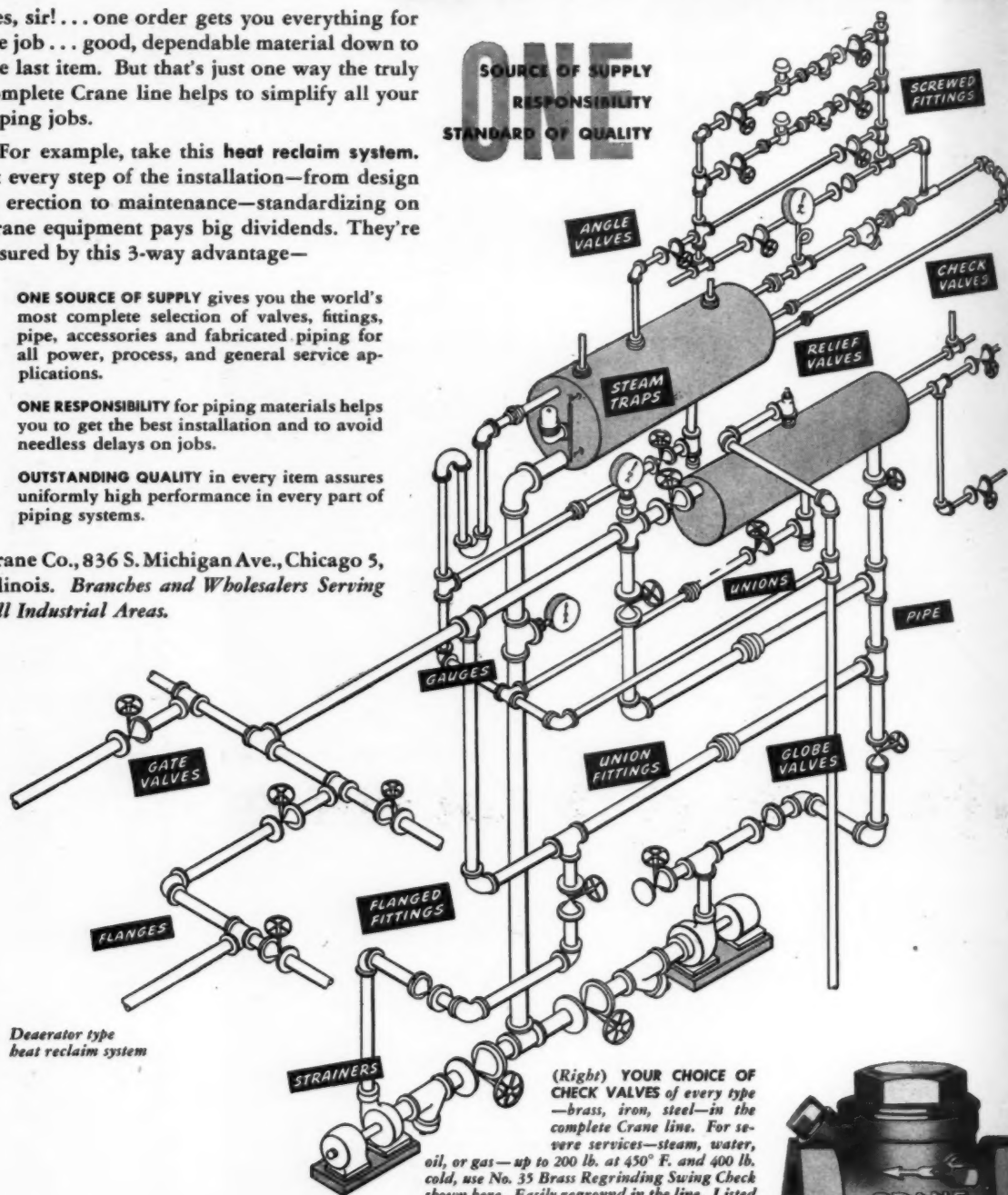
ONE SOURCE OF SUPPLY gives you the world's most complete selection of valves, fittings, pipe, accessories and fabricated piping for all power, process, and general service applications.

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Deaerator type
heat reclaim system

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VALVES • FITTINGS
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IT'S FREE!

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FOR

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Founder-Member Lithographic Technical Foundation

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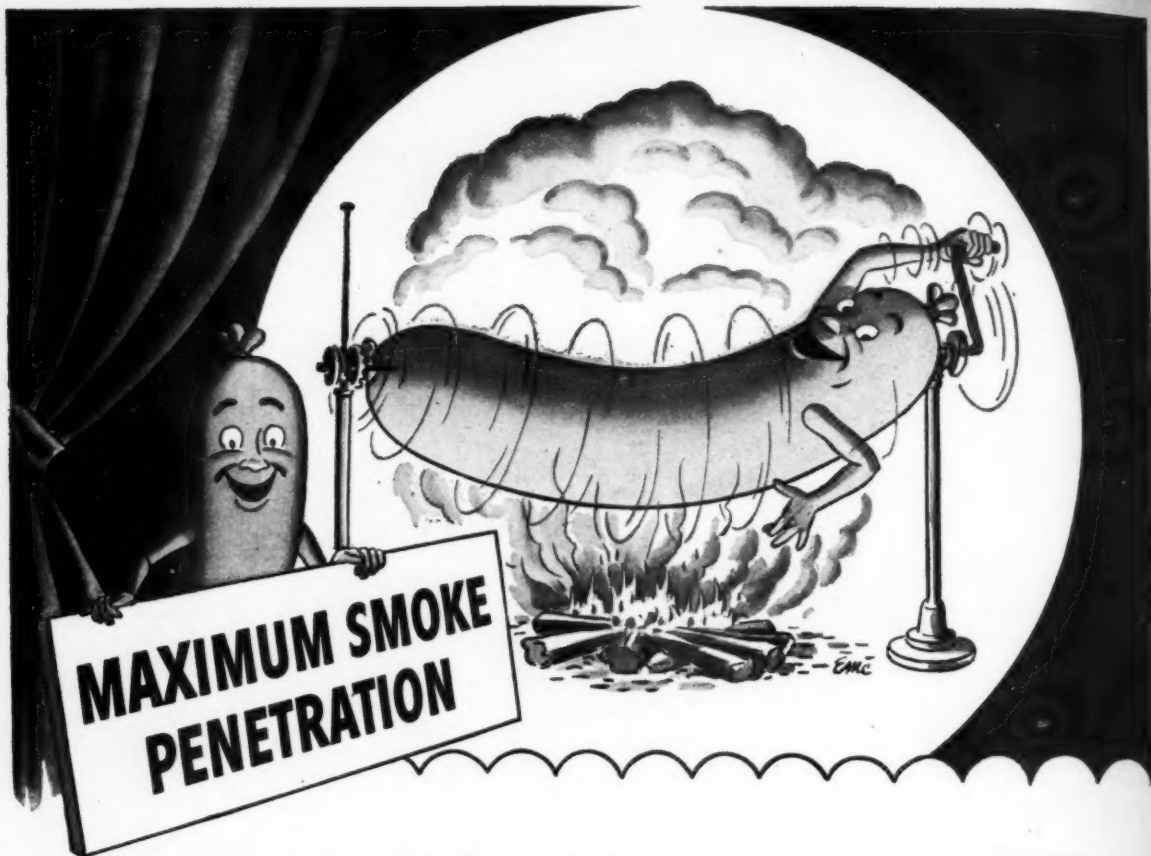
World's Largest Decal Manufacturer

5323 W. LAKE ST. CHICAGO 44, ILL.

Famous brand names, product reproductions and trademarks parade its colorful pages. It shows what OTHERS are now doing... what you can do. It shows how to dominate American highways and streets with truck Decals! If you own or use trucks, as a business or part of your business, you will find "ADS ON WHEELS" the most complete guide to Decal truck sign advertising ever written.

Durable Meyercord Truck Decals can be made in any colors, size, designs! Overnight application on fleets of a dozen or thousand trucks slashes hand painting time and costs. Reserve your copy of "ADS ON WHEELS" now. It will be printed for limited distribution early this spring. Write today... on company letterheads, please. Address Dept 38-2.

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Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

Appetizing Appearance *Inviting Tenderness*
Finest Smoked Flavor
Protected Freshness *Utmost Uniformity*

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DEADLINE FOR APPLICATION ON SUBSIDY RELEASE NEAR

Packers should remember that February 28 is the deadline for filing applications for release of subsidy withheld under penalty provisions of Directive 41 of the Office of Temporary Controls. The final date for such petitions originally was December 31, 1946, but the OTC extended this deadline to February 28 following a request for such extension by the American Meat Institute.

The deadline applies to applications on subsidy withheld because of overpayment for bulls, to subsidy withheld because of penalties for overpayment for cattle in any period since April 1, 1946, to petitions in connection with slaughter in excess of quota limitations, and to petitions in connection with specified penalties imposed because of arrearages in meeting set-aside obligations.

Because of the February 28 deadline for filing petitions, packers who have not been advised by the Reconstruction Finance Corporation of receipt by that agency of OPA subsidy clearance certifications should check immediately with the RFC to determine the status of any claims which may still be pending.

While the RFC has frozen all unpaid September and October claims, pending final disposition of proposals to recapture subsidy represented by inventory as of October 14, the agency has ordered all properly processed claims of earlier date cleared for payment. No payments will be released until RFC has received OPA certification that all reports have been filed and that the OPA does not contemplate any compliance action against the slaughterer.

The American Meat Institute has been advised that the OTC is preparing to terminate its OPA division as of March 15. If this is correct, it is important that every slaughterer make certain that OPA certifications relating to his operations have been forwarded, or will be forwarded immediately to RFC. He should determine whether certification clears his subsidy payments or whether it will result in subsidy being withheld, since—in the latter case—any petitions for release of subsidy must be filed with the OPA division of the Office of Temporary Controls not later than February 28.

RENDERERS' TRADE CODE

The Federal Trade Commission will hold a conference at the Statler hotel, St. Louis, Mo., on February 28, to hear views on a proposed code of trade practices for the rendering industry. A summary of one draft code will be found on page 27 of this issue.

NIMPA DIVISIONS TO MEET BEFORE ANNUAL CONVENTION

Two of the regional divisions of the National Independent Meat Packers Association have announced that they will hold meetings preceding or coinciding with the sixth annual convention of NIMPA, which will be held at the Morrison hotel, Chicago, April 16-18.

The midwestern division will meet at 11 a.m. on Tuesday, April 15, in the Embassy room at the Morrison. The Southwestern division will meet at 11 a.m. on Wednesday, April 16, in the Embassy room at the Morrison.

MOTOR FREIGHT INCREASES SUSPENDED IN MIDDLEWEST

The ICC has suspended the proposed general motor freight rate increases throughout the middlewest. The Middle West Motor Freight Bureau had formulated plans to increase rates in the following categories: (1) To, from and within western truck line territory; (2) between Montana and official and southern territories, and (3) between central and southern territories.

It is estimated the proposed rates would have increased motor rates by approximately 11.2 per cent on less than truckload and any quantity shipments and by 15.57 per cent in truckload shipments. The increases were protested by various shippers on the grounds that the ICC act requires motor carriers to base a rate increase on their need for revenue and not on the rates of a competitive form of traffic.

CCC LARD CONTRACTS

Contracts were awarded by the Commodity Credit Corporation in January 1947 for 30,936,479 lbs. of lard and pork fat. Deliveries under these contracts are to be made during January, February, and the first half of March. Of the total, 19,843,990 lbs. were refined lard in 56 lb. boxes; 112,000 lbs. prime steam lard in 56 lb. boxes; 7,871,000 lbs. refined lard in tierces; 520,000 lbs. prime steam lard in tierces; 21,489 lbs. open kettle lard in tierces; 60,000 lbs. prime steam lard in drums; 270,000 lbs. rendered pork fat in tierces; 336,000 lbs. refined pork fat in 56 lb. boxes; and 1,902,000 lbs. refined pork fat in tierces. All purchases were for the UNRRA.

MEXICAN CATTLE DISEASE

Upon warning from western Senators that if foot-and-mouth disease were to "spread across the Rio Grande river the cattle of this country would be critically threatened," the U. S. Senate, by unanimous voice vote, passed a bill authorizing the Secretary of Agriculture to cooperate with Latin American countries for control of the disease.

Armour's Eastwood Elected Chairman of Board; Specht Succeeds Him as President

Shareholders of Armour and Company at their annual meeting held at the company's headquarters in Chicago this week named five executives to serve for three year terms on the board of directors and heard George A. Eastwood, president, review recent changes

George A. Eastwood, formerly president of Armour and Company, has been named chairman of the board of directors and chief executive officer, and F. W. Specht, former vice president and general sales manager, has been elected to succeed him in the position of president, according to a report received just prior to press deadlines. W. S. Shafer, former products sales manager, will succeed Mr. Specht as vice president and sales manager.

affecting the company's contemplated re-financing plan and outline plans for further diversification of business.

Re-elected directors by the record representation of more than 70 per cent of the voting stockholders were Sewell L. Avery, Charles J. Faulkner, Weymouth Kirkland and Elisha Walker. Appointed for the first time was Marcus C. Weimar, who during the year had succeeded H. W. Boyd as vice president in charge of the Armour leather division. He succeeds Boyd as a director.

President Eastwood told the shareholders that in the months since the close of the last fiscal year the company's working capital had been so strengthened that it would be possible to redeem existing preferred stocks and reduce arrearages on a basis more favorable to owners of common stock. "We have come to the conclusion," he said, "that it will not be necessary to issue any additional shares of common stock as part of our refinancing plan."

After reporting that, on the basis of long experience, operations in the new fiscal year are satisfactory and encouraging. Mr. Eastwood added that the "rosy prospect has not deterred management from continuing its efforts to diversify the company's business as insurance against the uncertainties and speculations in the fresh meat business."

He said that Armour and Company's past diversifications have already proven their worth and that the company is proceeding on the theory "that we have hardly more than scratched the surface of possibilities."

In conclusion President Eastwood expressed satisfaction with the company's progress in a financial way.

Packer's Views on Four Livestock Problems

THE livestock and meat industry has just experienced a horrible nightmare. The scourge of totalitarianism with its bosom companions of fixed prices and black markets ran wild through this constitutional republic and all but destroyed the system of livestock production, marketing and meat distribution developed over the past 150 years.

This nightmare resulted from certain definite and distinct causes that reached deep down to the very roots of the American philosophy of government and the American way of life. The causes are fundamental and far-reaching, and just as any nightmare is likely to result from something taken internally rather than applied externally, so was our industry nightmare caused by large doses of totalitarianism taken internally. We attempted to operate the economy of this nation—the economy of a people born and bred and believing in the traditions of a constitutional republic—in accordance with the principles and rules of the totalitarian state with its fixed price economy.

This is the morning after the night before—the day after the nightmare. It is now time to take up again the job of producing and processing and distributing man's most vital single food—meat—by the tried and true American competitive free enterprise way.

Back in 1940 and 1941 I discussed with you four problems of livestock production and marketing of particular importance from the packer's point of view.

- 1.—The type problem.
- 2.—Buying and selling by quality grades.
- 3.—Terminal markets vs. country markets.
- 4.—Freight rate problems.

These four points are just as pertinent today as they were in 1940 and 1941.

Problem of Type

First with respect to the type problem. In 1941 I said that we have a type problem, in American pork production in particular, because we have insisted on viewing the swine industry on the basis of the hog providing a market for a maximum amount of corn. We have not considered our swine industry primarily as a means of producing meat food products wanted and preferred by the consumer. This is the heart of the type problem today just as it was in 1940 and 1941.

Consumer demand, particularly in a buyer's market in which we now again find ourselves, and probably will find ourselves for some time to come, is relatively constant with respect to quality and to amount of fat required. It is the supply that is variable. To



This article is, in part, a talk given by WELLS E. HUNT (left), livestock division manager of the Wm. Schludermann-T. J. Kurdle Co., Baltimore, Md. at the livestock section meeting of Illinois Farm and Home Week, held recently at Urbana, Ill. During the war Mr. Hunt was a consultant to the Office of Price Administration and associated with the work of the War Meat Board. Packers will be interested in Mr. Hunt's observations on four problems of livestock marketing and in his suggestions on possible methods of meeting these problems.

interpret changes in relative prices for various classes of grades of livestock as evidence of frequent shifting of consumer demand, or as evidence that one desirable meat type does not exist, misses the main facts at issue. It is confusing cause with effect. There is no avoiding the fact that the bulk of consumer demand is for lean meat and not fat meat and pure fats. American consumers use the lean meat from five hogs, but the fat from only three hogs.

If we want to satisfy the demand for lean meat and have lean pork as a part of that demand, our present type and production methods must be changed. To do otherwise is certain to result in a recurrence of the lard problem to haunt and depress the industry. It is possible to produce economically on American farms with the feeds available to American farmers, a leaner type of pork. There is also plenty of room for improvement of type along the lines that will increase the proportion of the desirable lean cuts.

I recognize the obvious fact that such improvements in type and quality cannot and will not be forthcoming unless prices obtainable in the market justify the production of the improved quality and type.

This leads logically to the consideration of the second problem, namely buying and selling in accordance with quality sorts.

In 1940 I stated that at many markets—far too many in my opinion—sales of hogs, calves and lambs in particular are based on averages and reflect prices received for livestock of mixed quality. The same is true today, only more so. I am sure you can all remember when anything that could grunt would bring the ceiling price. Under the selling system in vogue in many markets the sort and grade is varied rather than the price, and it is to the salesman's interest to dilute the grade with as much medium quality stock as possible as long as it can all be sold at the "top price." But farmers producing high quality livestock are at a disadvantage under this system and much of the incentive for quality improvement is lost.

Producers themselves are in part to blame for inadequate recognitions of

quality in market prices for livestock. Not being able to detect carcass and meat value differences accurately they are reluctant to accept discounts for low quality livestock. The sales representatives for producers, rather than precipitate an argument and incur the dissatisfaction of his producer customers, takes the easy way out—he sells on a schedule, on a mine run basis with tie-ins and string selling—so he has a minimum of complaints and explaining to do.

Unfortunately it takes only one buyer and seller on a market willing and able to operate on a mine-run basis firmly to intrench the system at that market. Small packers cannot and do not operate on a mine-run basis. Their restricted sales territory does not permit averaging out a mine-run buy. The prevalence of the method, however, handicaps the procurement of livestock by packers, discourages the production of improved meat-type livestock and tends to lower all producers' efforts to a common level.

Terminal vs. Country

Let me emphasize that the system of selling livestock by more closely sorted grades will not necessarily result in forcing packers to pay out more money for livestock, except as it results in increasing the proportion of more valuable meat animals. Under the present system packers pay for the total livestock supply all that the products will bring less the nominal costs of efficient processing and distribution. What selling by more closely sorted grades and quality can and will do is to provide more equitable distribution of returns among producers which, in turn, will provide the needed incentive for quality improvement. Packers think these results highly desirable and important to the industry.

The question of terminal markets versus country marketing is carefully avoided by the best minds and authorities on livestock marketings at meetings such as this. Not being in either category I can discuss the problem. Obviously both methods of marketing have their vices and virtues. Neither has a monopoly on either vices or virtues and both methods are here to stay. The

(Continued on page 35.)

ARTICLE 2 OF A SERIES

HOW FORK TRUCKS CUT COSTS FOR ONE FIRM

MOVEMENT of 200,000 lbs. of cured meats from the pickle pumping room to the curing cellar and from the curing cellar to the elevator serving the washing room, per man day, is one of the ways in which a midwestern plant makes use of industrial fork trucks to solve its material handling problems. This plant also makes extensive use of industrial fork trucks in car loading and unloading, in car icing and in intradepartmental product movement.

In the first article of a series on in-plant transport (see *THE NATIONAL PROVISIONER* of February 8, page 13) the fork truck, along with other mechanically- and manually-powered trucks, was placed in the class of material handling equipment "which moves with the product being transported." In that article it was pointed out that the objection to trucks from the standpoint of the inefficient use of labor is largely removed when mechanical power can be utilized to load and/or lift, move and discharge the material. The plant mentioned in the first paragraph above provides a good example of efficiency gained through use of modern material handling equipment.

In this plant the various pork cuts, such as hams, are chuted from the cutting floor to the pickle pumping room and move over six pumping scales located there. The scales are ranged along the sides of a conveyor table and the meats, after pumping, are flipped into curing vats set beside the pumping positions. As the vats are filled, a fork truck lifts and transports them into the curing room where they are set on wooden blocks in the proper date row. One truck hauls 100,000 lbs. of meat

per working day from the pumping room to the curing room.

Formerly the plant employed hand trucking. The floor of the curing cellar is made of vitrified brick which, from long wear, has acquired irregular depressions in the trucking paths. The standard curing vats, with their 1,200- to 1,400-lb. loads, were more than one man could handle on this wet and humpy floor and it generally took three men to move a vat from the pump room to the curing cellar. Thus, through the use of one industrial fork truck, it is estimated conservatively that 15 truckers have been released from this heavy

of green meat were unloaded into charge or sausage type trucks and the cuts moved by a trucking gang to the curing or trimming room. Now curing vats, which hold about three times as much meat as can be put into a truck are taken into the refrigerated car and much meat as can be put into a truck, hauls the loaded vats away from the cars and into the curing cellar. The plant estimates that here it is performing the work of about six manual truckers with one fork truck. There is also a saving achieved through the elimination of waiting by the car unloaders for manually-operated trucks to

SPECIALIZED TRUCK USE IN ONE PLANT

At the Sioux Falls plant of John Morrell & Co. a fork truck and vat dumper are used together in overhauling meats in cure. The truck takes the vat from storage and places it in the dumping machine. The truck is away in a matter of seconds and an attendant dumps the hams into an empty vat and pulls the emptied container out of the dumper to make way for the next load.



work to other departments in the plant.

The plant buys a considerable volume of pork cuts for its processing departments. Formerly the straight cars

arrive, as the container unit is larger and is moved much faster.

When the volume of production is large, the plant, through the use of a fork truck is able to increase its cure cellar capacity by approximately 50 per cent. The plant uses a fast cure on its hams, finishing most within five days. The ham-filled vats from a given day's pumping are lined up in straight rows with an aisle of 6 ft., or sufficient space to allow the fork truck ample pivoting area. The fork truck places the bottom rows of vats with a clearance between the containers for its lift prongs to enter in setting or lifting the upper vats. While the bottom vats are set on wooden blocks, no special resting mat is used for the second tier of vats. The plant keeps its curing containers scrupulously clean. The tiered vats are checked daily for seepage of cover pickle; in refilling the top tier the worker uses a wooden platform to prevent any dirt dropping into the bottom vats. The platform is built to straddle the space between two vats.

As more aisles of vats are laid down they are placed back to back. Since the curing time of the vats in a row is the

(Continued on page 37.)

ONE USE OF FORK TRUCK

Photo shows how fork truck can be used for stacking and unstacking feeds and other bagged material. Trucks are used in a somewhat similar manner in the plant described in this article for tiering bacon curing boxes. These are piled four high with spacers between each tier so that the fork can be inserted to lift off boxes in each pile in succession after curing has been completed. Maximum cellar space utilization achieved through such trucks would be almost impossible with manual lifting methods.





Commission Brings Order Into Wage Structure

SINCE publication in the February 1, 1947 issue (page 15) of a statement by Dr. Clark Kerr, chairman of the meat packing commission of the U. S. Department of Labor, concerning back pay adjustments and wage increases granted packinghouse workers as the result of a two-year study of rate inequities within the industry, THE NATIONAL PROVISIONER has received several requests for additional information in regard to the work of the commission and the application of the simplified industry-wide wage structure it has established.

Consequently, the public, management and union representatives who served as members of the ten-man commission have been queried for details of the standardized structure, the reduction of industry job rates and amplification of Dr. Kerr's statements. Their information, together with a complete summary by Dr. Kerr of the commission's work, is presented below. All members of the commission emphasize that the increases granted, and the wage structure established, resulted from a gradual process of review, negotiation, direct bargaining and adjudication, and were not created en toto and put into effect in one sweeping directive or culmination of the complicated study.

Reasons for the Work

In 1944, the National War Labor Board found that internal wage relationships had never been bargained out by the five major packing firms and three principal unions and that inequities apparently existed. A re-examination of these wage rates was consequently ordered and the meat packing commission established to conduct a review. The WLB was dissolved at the end of 1945, but the commission was directed to complete the review and for administrative purposes was made a subsidiary agency of the National Wage Stabilization Board. However, it was to make its own policy and its decisions were final and binding on the parties involved.

In June, 1945 the commission developed its basic policy governing readjustments which provided for four

processes: (1) simplification of the structure to provide for 25 labor grades; (2) standardization, to provide as far as possible for the same rate of pay for the same job in the same geographical area; (3) non-personalization, to eliminate, where possible, rates paid to individuals which did not conform to the rates for the job being performed; and (4) re-examination, in a general way, of rates paid for dissimilar jobs to determine whether proportionate pay was being given for proportionate jobs. The several parties began to bargain within this frame of reference shortly thereafter.

A uniform labor grade system was established with approximately 25 grades, at $2\frac{1}{2}$ c bracket intervals, and the parties undertook to assign individual jobs to the appropriate grades. When the parties agreed, the commission reviewed these agreements to ascertain whether they conformed to policy. When parties disagreed, it was incumbent on the commission to adjudicate the disputes.

This process was completed in February, 1947, and in all covered a 20-month period, during which 100,000 job rates in nearly 100 plants were surveyed. Of these the parties themselves agreed to proper grades for 90,000 and the commission decided the other 10,000. The wage structure was raised to an average 1.8c higher than it would have been without the review. The increased annual wage bill to the companies was about \$5,000,000 and retroactive payments, dating variously to 1942, 1943 and 1944, came to \$15,000,000.

Job Rates Bracketed

These bracket adjustments raised nearly 65,000 job rates, with all rates above the next lower grade and below the next higher grade automatically going to the higher rate. Since rates had been $\frac{1}{2}$ c or even $\frac{1}{4}$ c apart, and were made uniformly $2\frac{1}{2}$ c apart, individual job rates were raised from $\frac{1}{4}$ c or $\frac{1}{2}$ c to 2 or $2\frac{1}{2}$ c above the original levels. About 35,000 job rates, already at the grade rates, were not increased by the bracket adjustment. For example, grade rates were \$1.00 and \$1.02 $\frac{1}{2}$. Jobs already at these levels remained

unchanged, but rates between \$1.00 $\frac{1}{2}$ and \$1.02 $\frac{1}{2}$ were raised to \$1.02 $\frac{1}{2}$.

Once job rates were concentrated in the approximately 25 labor grades, the next step was to determine whether any jobs should be raised to a higher grade. About 35,000 jobs were so increased one or more grades; about three-fourths of these changes were made by agreement and one-fourth by commission decision. Some jobs were raised both by the bracket adjustment and the grade adjustment, some by one and not the other and some by neither. The bracket adjustments averaged about 0.8c when spread over all job rates and the grade adjustments 1.0c. Some individual jobs were thus increased 15c or more while others received no increase at all. The most common increase was one or two grades, or $2\frac{1}{2}$ or 5c hourly.

The commission, whose final meeting was held January 28, 1947 (the staff work was completed two weeks later), at all times sought to encourage agreement of the interested parties on individual job rates as these parties were more familiar with their own structures and had to live with them after the commission was dissolved. They did, however, review all of the agreed-upon rates as these helped set the pattern for disputed cases. The processing of disputed cases was largely left to the commission staff, so that commission members' time was free for policy discussion and deliberation of other general matters and specific problems. The staff prepared a preliminary ruling on these disputes which were then discussed in series by a staff member and representatives of the interested parties. With few exceptions, the parties voluntarily accepted these rulings without appeal to the commission itself.

Accomplishments of Commission

In general the accomplishments of the meat packing commission, insofar as establishing a universal wage rate structure for the industry are concerned, can be summarized as follows:

(a) Simplification: As noted, the rate structure had been very complex. With rates $\frac{1}{4}$ or $\frac{1}{2}$ c apart, the total number of rates amounted to as many as 250. In their place approximately 25 labor grades were created at $2\frac{1}{2}$ c intervals and all job rates were concentrated at these 25 or so levels.

(b) Standardization: The same job had previously been paid for at different rates in the same department of the same plant, in different plants of the same company in the same geographical area, and in plants of different companies in the same area. Progress has been made in securing greater uniformity in the rates paid for the same job in the same area. It should be emphasized, however, that complete standardization was neither attempted nor achieved. In many cases the same job did end up with the same rate within the same area, but in other cases the range of differences was reduced but no single standard rate emerged.

(c) Non-Personalization: Many "over

(Continued on page 29.)



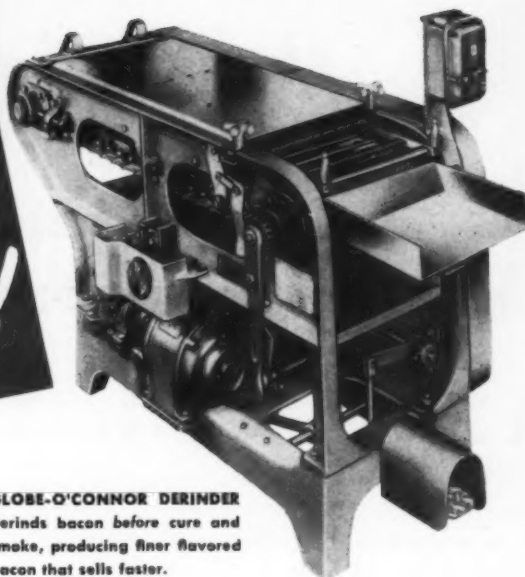
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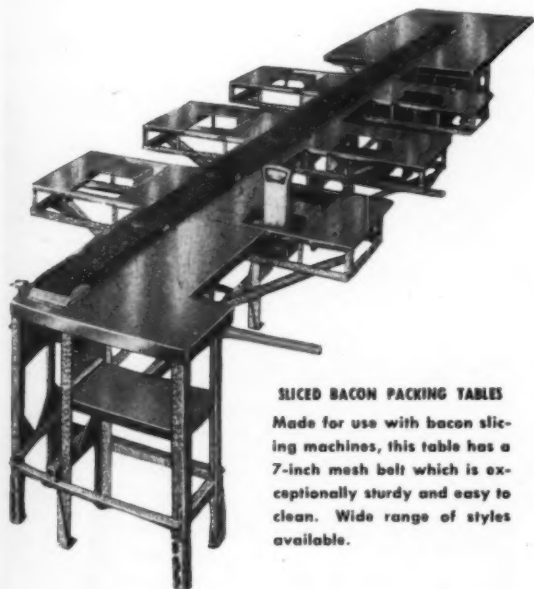
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The National Provisioner—February 22, 1947

Page 19



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THE number of livestock on farms declined during 1946 for the third successive year since the animal population reached an all-time peak on January 1, 1944. The decline during 1946 was greater than that in 1945 but was somewhat less than the decrease in 1944. For one of the few times on record, numbers of each species of livestock were lower at the end of the year than at the beginning.

Estimates of numbers of livestock on farms and ranches on January 1, 1947, as released this week by the U. S. Department of Agriculture, showed the total cattle and calf population at the beginning of 1947 at 81,050,000 head, off 2 per cent from a year earlier; total sheep and lamb numbers at 38,571,000 head, off 9 per cent; and total hog numbers at 56,901,000 head, off 7 per cent from January 1, 1946.

In terms of animal units which allow for differences in size and feed requirements of the several species, livestock (excluding poultry) numbers on January 1, 1947 were about 3.7 per cent below a year earlier and about 12 per cent below the record high numbers of January 1, 1944. In terms of feed-grain consuming units, numbers were down 5 per cent; including chickens they were down 5.9 per cent. In terms of roughage and pasture units, the total was down 3 per cent.

Supplies of feed grains on farms on January 1, 1947 were 10 per cent larger than on January 1, 1946 and with the exception of 1942 were the largest January stocks on record. With livestock numbers down the supply of feed grains in relation to livestock was much more favorable at the beginning of this year than a year earlier. The supply per unit of livestock was at record levels, being 17 per cent larger than on January 1, 1946 and 8 per cent above January 1, 1942, the previous high record.

CATTLE: The downward trend of numbers of cattle on farms, which started during 1945, continued during 1946 as slaughter and deaths exceeded the number of calves born. It is estimated there were 81,050,000 head on farms January 1, 1947. This is 1,384,000 head or about 2 per cent less than the number a year earlier and about 4,500,000 or 5 per cent below the January 1, 1945, peak of 85,573,000. The present cattle numbers are the lowest since January 1, 1942 but still substantially above numbers in any year prior to 1943.

Cattle numbers in states east of the Mississippi River increased about 1 per cent but a 3 per cent decline in the states west of the Mississippi pulled the total U. S. cattle population down 2 per cent. In the North Atlantic and East South Central states, cattle numbers were practically unchanged. They were up 1 per cent in the East North Central States, and 2 per cent in the South Atlantic. In the West North Central and Western states the cattle population was down about 3 per cent and in the West South Central the decrease was about 4 per cent.

The moderate decline in cattle num-

Livestock on Farms Decline For the Third Year in Row

TABLE 1: SUMMARY OF LIVESTOCK POPULATION ON JANUARY 1, 1947

| | Jan. 1, 1947 Thous. Head | Pct. Change From 1946 | Pct. Change From 1939-41 Avg. |
|---------------------------------------|-----------------------------|--------------------------|-------------------------------------|
| ALL CATTLE AND CALVES | | | |
| Not for milk | 81,050 | -2 | +18 |
| Cows and heifers, 2 yrs. old and over | 16,360 | small | +53 |
| Heifers 1-2 years old | 4,659 | -4 | +37 |
| Steers | 7,140 | -7 | +29 |
| For milk | | | |
| Cows and heifers, 2 yrs. old and over | 26,100 | -3 | +4 |
| Heifers 1-2 years old | 5,611 | -3 | +12 |
| Heifer calves | 6,738 | +13 | +12 |
| ALL SHEEP AND LAMBS | | | |
| Stock Sheep | 38,571 | -9 | -27 |
| Ewe lambs | 4,323 | -9 | -39 |
| Total lambs | 5,774 | -8 | -32 |
| Ewes 1 year old and over | 25,340 | -8 | -29 |
| Feed | 6,029 | -12 | -1 |
| ALL HOGS | | | |
| Under 6 months old | 56,901 | -7 | +3 |
| Sows and gilts | 9,637 | +2 | +9 |
| Other hogs 6 months old and over | 20,425 | -7 | +8 |

bers apparently is a continuation of the downward movement of the cattle numbers cycle. If this downward phase follows the pattern of most other cattle cycles, it will continue four to seven years longer. It differs from other downward movements, however, in that much of the decline has resulted from decreases in numbers of milk animals. About half of the drop in cattle numbers in 1946 was in milk cows and yearling heifers being kept for milk.

Milk cows on January 1, 1947, estimated at 26,100,000 head, were 2 per cent less than a year earlier. Replace-

ment heifers between 1 and 2 years of age were 3 per cent or 192,000 head less than a year earlier. The number of heifer calves being kept for milk cows was 2 per cent or 163,000 head larger than a year ago. Beef type cow numbers were practically unchanged, but beef heifers between one and two years of age were down 4 per cent from a year earlier. Steers were down 7 per cent or 566,000 head below 1946.

HOGS: The number of hogs on farms January 1, 1947, estimated at 56,901,000 head, was down 7 per cent or 4,400,000 head from a year earlier. This is the lowest number since 1941 and is 32 per cent below the wartime peak on January 1, 1944. However, present numbers are only about 1 per cent below the 1936-45 average. Over 3,000,000 head or 70 per cent of the decline in hogs occurred in the seven West North Central states with decreases varying from 5 to 20 per cent. Numbers were down 5 per cent in the East North Central States with decreases ranging from 1 per cent in Indiana to 14 per cent in Wisconsin. The combined total of the two North Central areas, estimated at 39,131,000 head, was off 9 per cent or 3,987,000 head. The decline in hog numbers was general in all sections of the country except in the South Central and South Atlantic states, where only 5 of the 16 states showed declines. The South Atlantic group was 106 per cent of 1946.

The number of hogs under six months of age on farms January 1, 1947 is estimated at 26,839,000 head. This is a decline of 11 per cent or 3,196,000 hogs from January 1, 1946 and reflects the drop in the 1946 Fall pig crop. Sows and gilts at 9,637,000 head were up 2 per cent, the highest level since 1944. Other hogs over six months, estimated at 20,425,000 were off 7 per cent, and were at the lowest level since the year of 1942.

SHEEP: Stock sheep numbers declined during 1946, making five years of continuous reduction in sheep inventories. Stock sheep numbers are the lowest of record dating back to 1867, with all sheep numbers the lowest since 1925. Stock sheep numbers are now 32,542,000, a decline of about 9 per cent or 3,000,000 head during 1946. They are 34 per cent or 16,800,000 head below the peak numbers of January 1, 1942. Sheep and lambs on feed for market on January 1, 1947 totaled 6,-

(Continued on page 54.)

TABLE 2: ALL LIVESTOCK BY SPECIES (Thousands of Head)

| Year | CATTLE AND CALVES | | | SHEEP AND LAMBS | | | Total Hogs |
|-----------------------------------|-------------------|----------|--------|-----------------|-------------|--------|------------|
| | Not For Milk | For Milk | Total | On Feed | Stock Sheep | Total | |
| 1939-41 Avg. | 32,817 | 36,481 | 69,298 | 6,068 | 46,473 | 52,541 | 55,177 |
| 1939 | 30,403 | 35,926 | 66,329 | 5,865 | 45,710 | 51,575 | 50,012 |
| 1940 | 31,877 | 36,432 | 68,309 | 5,841 | 46,266 | 52,107 | 61,165 |
| 1941 | 34,372 | 37,383 | 71,755 | 6,479 | 47,441 | 53,920 | 54,353 |
| 1942 | 37,188 | 38,837 | 76,025 | 6,867 | 49,346 | 56,213 | 60,607 |
| 1943 | 40,364 | 40,240 | 80,604 | 6,854 | 48,196 | 55,050 | 73,881 |
| 1944 | 44,077 | 41,257 | 85,334 | 6,512 | 44,270 | 50,782 | 88,741 |
| 1945 | 44,724 | 40,849 | 85,573 | 6,911 | 39,609 | 46,520 | 59,331 |
| 1946 | 43,341 | 39,068 | 82,409 | 6,837 | 35,599 | 42,436 | 61,301 |
| 1947 (Prelim.) | 42,581 | 38,469 | 81,050 | 6,029 | 32,542 | 38,571 | 56,901 |
| 1947—Per Cent Change From: | | | | | | | |
| 1946 | -2 | -2 | -2 | -12 | -9 | -9 | -7 |
| 1945 | -5 | -5 | -5 | -13 | -18 | -17 | -4 |
| 1939-41 Avg. | +32 | +5 | +18 | -1 | -30 | -27 | +3 |

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Up and down the MEAT TRAIL

Personalities and Events of the Week

- A. B. Maurer of the Maurer-Neuer Corp., Kansas City, Kans., and president of the National Independent Meat Packers Association, has been appointed a member of the National Advisory Committee for Livestock which has been set up by the Secretary of Agriculture.
- CPA approval has been obtained by P. D. Gwaltney Jr. & Co., Inc., Smithfield, Va., for the construction of a two-story cinder block and brick addition to the company's present meat processing and storage plant.
- E. J. Mandernack announces the opening on Monday, February 24, of the Chicago Corned Beef Co. at 905 W. 59th st., Chicago, telephone Wentworth 3184. Mandernack is well known in Chicago to members of the industry, having spent a number of years contacting the wholesale and retail meat trade. He intends to specialize in choice quality corned beef and will also carry a complete line of fresh pork and smoked meats.
- W. W. Naumer, president of the Du Quoin (Ill.) Packing Co., has been appointed a member of the legislative committee of the Illinois State Chamber of Commerce. Naumer has served as a member of the Du Quoin Chamber of Commerce.
- Two major questions were voiced last week by officials of five Seattle and one Tacoma, Wash., packing plants whose operations were recently halted by a strike among employees. Execu-

tives of the Acme Packing Co., City Packing Co., Frye & Co., James Henry Packing Co., Seattle Packing Co. and the Carstens Packing Co. asked: 1) How many hours in an eight-hour day? 2) Who manages the packing plants? The employers broached these points after union representatives called for reduction in hourly output on the killing floor and insisted they should be released from work, with full pay, on completion of a low daily quota. They plainly stated they thought management should not necessarily determine daily output and the required hours of operation to produce it. Union officials are reported to have walked out on negotiations after argument on these two points.

• Stockholders of the Emmart Packing Co., Louisville, Ky., have elected Louis Seelbach, attorney, to the board of directors succeeding the late Dr. J. T. Poteet. E. L. German, secretary of the board, has been named vice president to fill the late Dr. Poteet's post.

• Kirby Longino, president of Longino & Collins, Inc., New Orleans, La., has been appointed by Governor Jimmy Davis to the board of commissioners of the Port of New Orleans. Longino is a past president of the New Orleans Association of Commerce.

• A bill has been introduced in the Vermont legislature which would require local government officials to issue licenses to slaughterhouses and rendering plants free of charge during April of each year.

• Governor Kim Sigler of Michigan acted as auctioneer in selling the grand champion steer of the recent Michigan Beef Cattle Breeder's Association annual fat stock show, held at East Lansing. The 1,020-lb. champion, exhibited by O. J. Richards, Avoca, Mich., sold for \$1.06 per pound. New directors of the association elected at the show include Floyd Reynolds, William McCarthy and C. S. McReynolds.

• Andersen Packers, Duluth, Minn., have received CPA approval for construction of a new \$35,000 rendering plant unit, it was announced recently by Gunnar Andersen, general manager.

• George Sunderland, Harold L. DeFord and George H. Dunlap, jr., have announced the dissolution of the partnership of Sunderland, DeFord & Dunlap, meat brokerage firm, effective February 15, 1947. Sunderland and DeFord will continue business as Sunderland and DeFord at 327 S. LaSalle st., telephone Harrison 6321. Dunlap will continue business as G. H. Dunlap, jr., at 141 W. Jackson blvd., telephone Harrison 5044.

• Hams and bacon valued at \$17,000 were destroyed when a fire swept through a two-story brick smokehouse

Oscar Mayer & Co. Directors Elect New Vice Presidents

The board of directors of Oscar Mayer & Co., Madison, Wis., at the annual meeting held in that city February 4, elected William T. Murray, Harold T.



H. M. MAYER



H. T. JAEKE

Jaeke and Harold M. Mayer vice presidents of the company.

Murray, who became associated with the firm in 1927, has been successively a district sales manager, Chicago sales manager and Madison sales manager and in 1946 was named general sales manager, the position he now holds.



W. T. MURRAY

Jaeke, who has been operations manager at the Madison plant for the past six years, is scheduled to move to Davenport, Ia., and take over new duties as manager of the Kohrs Packing Co. there, which Oscar Mayer & Co. recently leased. He has been with the company since 1937.

Harold Mayer, now operations manager at the Chicago plant, has been with the company for eight years and recently returned to his duties after being discharged from the U. S. Army with the rank of major.

in Buffalo, N. Y., owned by the Hygrade Food Products Corp. on February 18. Damage to the building was slight.

• An alleged lack of real competitive practice in the establishment of livestock prices was one of the reasons advanced at a recent state assembly committee meeting at Madison, Wis., in support of a bill which proposes creation of an anti-trust division in the attorney general's office. R. W. Roethlisberger, author of the bill, declared that the national hog price is determined at

Cudahy Packing Co. Names Officers and Directors

Stockholders of the Cudahy Packing Co., at their annual meeting at Portland, Ore., re-elected E. A. Cudahy, jr., F. W. Hoffman, P. B. Thompson, A. F. Perrin, C. L. Hodgert, J. W. Breathed, H. W. Wesin, J. W. Christian and D. K. Sanders to the company's board of directors.

Following the stockholders' meeting, the directors met at Chicago and re-elected officers as follows: E. A. Cudahy, jr., chairman of the board; F. W. Hoffman, president; A. F. Perrin, C. L. Hodgert, T. P. Gibbons, J. W. Breathed, H. W. Wesin, J. W. Christian and D. K. Sanders, vice presidents; P. B. Thompson, treasurer; R. A. Norris, secretary, and P. M. Mott, controller. At this meeting J. S. Armstrong, general purchasing agent, was elected vice president to fill the vacancy created by the death of Charles J. Carney in January, 1946.

the Chicago market, even though only 11 per cent of Wisconsin hogs go to Chicago packing plants. He charged laxity in enforcing Wisconsin's anti-monopoly laws.

- The Banfield Packing Co. of Springfield, Mo., has been incorporated with \$50,000 authorized capital stock by R. C. and Ruth Banfield, B. Paul and Virginia Banfield Thompson, all of Tulsa, Okla.

- The recently organized Steinberg-Feldman, Inc., meat wholesaling firm in New York city, began official operations last week. Both members of the firm, P. Steinberg and Stanley Feldman, had previously been associated with Meyer Kornblum, Inc., of that city.

- Benjamin Bilek, 23, a salesman for Swift & Company in Texarkana, Okla., died recently at Broken Bow, Okla.

- Mott Haven Packing Co. is housed in a new plant at 223 E. 138th st., the Bronx, N. Y. The firm manufactures bologna and other sausage products and produces boneless and cured meats. The three partners in the company are Max Ranelmeyer, Frank Haunstetter and Anton Ranelmeyer.

- Ike Duffey of Duffey's, Inc., Anderson, Ind., was presented with a table radio between halves of a recent pro-

St. Louis Firm Pioneers Televised Advertising

American Packing Co., St. Louis, Mo., pioneered the first televised meat advertising in that city on February 10 by sponsoring a 40-minute show which was the first public demonstration of television in the area. Telecast from KSD-TV, the show was viewed by large crowds in the downtown section where receivers had been set up in department store and display windows.

Sponsorship of this show is part of an extensive merchandising program being inaugurated by the company for promoting its "Surprise Brand" products. Also included in the campaign are use of two radio feature programs and extensive distribution of spectacular painted bulletins.

professional basketball game there. The radio was given by town businessmen in appreciation for Duffey's efforts in bringing professional basketball to Anderson. The company team is now in second place in the western division of the National Basketball League.

- The Oswald Packing Co., Auburn, Wash., is installing a new cooler unit. Smoking and curing facilities are also being added.

- The Winterset (Ia.) Packing Co. began operations in its new plant in that city recently, it has been announced by George R. Nichols, owner. The company is doing a wholesale business in beef, veal and sausage and also does custom slaughtering.

- A bill recently introduced in the Utah legislature would require state inspection of all meat slaughtered for human consumption which is not federally inspected.

- Claude L. Briggs, former supervisor of salesmen for the C. A. Durr Packing Co., Utica, N. Y., died recently after a long illness. He retired about two years ago.

- H. W. Hamilton, formerly assistant to the director of the sausage and processed meats division, Wilson & Co., Inc., Chicago, has been appointed manager of the casing department, Tupman Thurlow Co., Inc., New York, N. Y.

- F. X. St. Peters were re-elected president and Joseph G. Kreuz vice president of the Twin City Packing Co., Menominee-Marquette, Mich., at a recent stockholders meeting. Other officers re-elected are C. J. Wuellner, treasurer, and Joseph B. Madden, secretary.

- Phillips Packing Co. has been incorporated listing \$25,000 authorized capital stock to operate a meat packing plant at Mexia, Tex., by T. A. Phillips, Boyd Smith and Jack Marrs.

- Murray Watkins of Watkins & Potts, livestock order buyers of National Stock Yards, Ill., left early this month for Honolulu where he will spend a two-month vacation.

- The twenty-fifth annual convention of the Wisconsin Equity Cooperative

Packers In Area Invited To Meeting In San Antonio

Meat packers operating in the San Antonio, Tex., area are invited to attend a "Dutch" luncheon meeting to be held by the American Meat Institute in San Antonio, starting at 12:15 p.m. Thursday, February 27, at the St. Anthony hotel. Following the luncheon there will be a discussion of various meat industry problems. George M. Lewis, director of the Institute department of marketing, will talk on the general meat situation and Institute services available to members.

W. R. Roegelien is chairman of the luncheon meeting and persons wishing to attend should notify him promptly in care of Roegelien Provision Co., 1701 S. Branzos st., San Antonio.

Livestock Sales Association was held recently at Milwaukee, Wis. C. F. Claffin, general manager of the association, presided over the 125 delegates representing approximately 45,000 farmer members.

- Scott Metcalf, president of the Associated Meat Jobbers of Southern California, recently announced the appointment of the following committees to operate during the coming year: executive committee members are Metcalf, John Duffy, Gilbert Quan and U. R. Patman; wholesalers committee, I. Hoffman, Louis Kahn, Frank McGill and Felix Napolitano; ship suppliers committee, I. L. Caraco, Roy Kuykendall and Charles Crouthamel; labor committee, James Garvin, Metcalf, Patman and Caraco; membership committee; E. E. Fielding, Joseph Bryer and P. J. Cheney.

- The Best Ever Packing Co., Vernon, Calif., has announced plans for construction of a one-story warehouse there.

- A new \$500,000 fertilizer plant is scheduled to be built at Omaha, Nebr., for Farm Fertilizers, Inc., of that city, it has been announced by Richard E. Bennett, president and general manager. A group of Nebraska and Iowa businessmen are associated in the venture. Construction will begin as soon as materials are available.

- Cherry Meat Packers, Inc., 4538 S. Marshfield ave., Chicago, recently purchased 72,000 sq. ft. of land at the southwest corner of S. California ave. and W. 47th pl. in Chicago and will build a one-story plant as soon as conditions permit.

- Paul N. Young has retired as superintendent of the Swift & Company plant at Denver, Colo., after nearly half a century with the firm. He will be succeeded by Walter I. Moyers who has served nine years as his assistant.

- Arthur Peine, president of the Manhattan Ice and Cold Storage Co., Manhattan, Kans., announced recently that the plant has been remodeled and equipment added for slaughtering and processing hogs and cattle. Capacity



WILSON NAMES WILLIAMS

R. Alan Williams, well known stockman and member of the firm of R. E. Williams & Sons, Iowa City, Ia. breeders of Chester White hogs, will join the agricultural relations department of Wilson & Co., Inc., Chicago, on March 1 this year. Williams, who was discharged from the army in January of 1946, has been employed for the past year as secretary of the Iowa Swine Producers Association. In his new position he will work closely with educational agencies and livestock producers in developing sound livestock improvement programs.

kill at the plant will be 15 hogs and five cattle daily.

● Meat curing and smoking and lard rendering facilities are included in a new 360-locker plant recently opened at Partier, Calif. Called Lloyds & Bens Locker and Market, the establishment has a 70,000-lb. capacity.

● The Oklahoma Veterinary Medical Association will hold its thirty-second annual convention next week at the Sturvin hotel in Oklahoma City. One of the speakers at the sessions will be Dr. Lloyd D. Jones, of the Swift & Company research laboratories, Chicago.

● Harry C. Homer was overcome by illuminating gas in the smokehouse of a sausage manufacturing establishment he had recently opened in Buffalo, N. Y. Police said Homer apparently had turned on the gas and then tripped and fell before he could ignite it.

● Thomas F. Sugrue, 94, oldest pensioner of the Cudahy Packing Co., died recently at Omaha. Born in Ireland in 1852 he came to Omaha and started

work with Cudahy company in 1893.

● Made-Rite Sausage Co., Sacramento, Calif., has been granted CPA approval to erect a new sausage factory.

Chicago Packers and Wholesalers Annual Banquet

Shown below are some of the revelers in attendance at the annual banquet of the Chicago Wholesalers & Meat Packers Association which was held in the grand ballroom of the Stevens hotel, Chicago, on Saturday, February 15. Identified in the captions below are a few of the tables sponsored by member firms, and the name of the host representing those firms at the annual banquet.

1. Max Rothschild & Sons, represented by Max Rothschild, chairman of the association's entertainment committee.

2. Agar Packing & Provision Corp., host Leonard Tibbles, fresh pork sales.

3. Oscar Mayer & Co., host Carl G. Mayer, vice president.

4. Geo. A. Hormel & Co., host Arnold Touissant, packing division sales.

5. Reliable Packing Co., Richard Unwin, general superintendent.

6. E. G. James Co., host M. J. Mackin.

7. The Peter Fox Sons Co., host Charles Hemingway, sales representative.

8. D. Horwitz & Co., host Milton Horwitz.

9. Miller & Hart, Inc., host R. Rezanka, vice president.

10. Swift & Company, host A. J. Rooney, district manager.



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**FORK TRUCK "TRACKLESS TRAIN"
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In the system the fork truck (a handling and stacking machine) is used for loading trailers. Loaded trailers are made up into trains and hauled away by a tractor. "The Trackless Train" has no fixed path and may travel anywhere that necessity dictates. At destination, the fork truck removes and stacks the pallet loads to ceiling heights.

A few of the many advantages of the system are:

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- (2) Handles larger loads—one trailer train is equivalent to 5 to 10 truck loads.
- (3) Less manpower required.
- (4) Lower investment in equipment for handling comparable volume.
- (5) Lower power consumption in transporting; only the tractor consumes power.

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Mercury "Jeep" fork truck pallet loading type "A-318" Mercury castor steer trailers.



HAUL

A train of loaded trailers is coupled to the Mercury "Tug" electric tractor and hauled to destination. "The Trackless Train" has no fixed path and may travel anywhere necessity dictates.



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At destination the tractor is uncoupled and sent on its way. The "Jeep" removes the pallet loads from the trailers and stacks them to ceiling heights.

RENDERING and By-Product Processes

Draft of Proposed Fair Trade Code for Rendering Industry

RULES to govern the procurement of renderers' raw materials would be one of the major features of the proposed fair trade practice code for the rendering industry on which the Federal Trade Commission will hold a conference at the Statler hotel, St. Louis, on February 28 at 10 a.m.

(While the draft code purports to cover only the rendering industry, packers should consider it carefully for there are some who might be affected by any controls established over the raw materials which they sell to renderers. Packers who render materials obtained from others, as well as products from their own plants, might also be directly affected. Although the St. Louis meeting is open to all, whether invited by the FTC or not, it has been suggested that interested persons should notify the Federal Trade Commission, Washington, that they intend to participate.)

A preparatory draft of the proposed code sets up the following definitions on procurement products:

(a) **Shop Bones**—The trimmed bones produced in retail meat establishments.

(b) **Wholesalers Bones**—The trimmed bones produced from beef, pork, veal and lamb in wholesale meat establishments.

(c) **Slaughter Bones**—The heads and feet resulting from the killing of cattle, hogs, calves or sheep.

(d) **Cooked Bones**—The bones resulting from the processing of foods in any type establishment.

(e) **Dried Bones**—The bones (either field or processed) of all quadrupeds that have been sun-dried in the field or mechanically dried by heat.

(f) **Horse Bones**—The trimmed bones produced from horses in slaughterhouses or packing plants.

(g) **Shop Fats**—Trimmed fats produced from beef, pork, veal and lamb in retail establishments.

(h) **Wholesalers Fats**—Trimmed fats produced from beef, pork, veal and lamb in wholesale meat establishments.

(i) **Slaughter Fats**—Fats removed from cattle, hogs, calves, sheep or horses at time of killing them in slaughterhouses and packing plants.

(j) **Suet**—The hard fat around the kidneys and loins of beef and sheep produced in retail and wholesale meat

establishments of all kinds.

(k) **Cod Fats**—A portion of the fat from a steer produced in retail or wholesale meat establishments.

(l) **Dry Rendered Tankage** (cracklings or scraps)—The dry residue of inedible animal by-products.

(m) **Offal**—Inedible waste products resulting from the killing, skinning, or dressing of cattle, hogs, calves, sheep, fish, poultry or horses in wholesale or retail establishments, slaughterhouses or packing plants.

(n) **Dead Stock**—The fallen carcass of any quadruped.

(o) **Hides**—The hide, skin or pelt of any quadruped, the grading of which shall conform to the recommended specifications of the Department of Agriculture.

(p) **Inedible Grease**—The soft animal, vegetable or fish fat or oil or combination thereof having a titre of under 40 degrees, produced or processed in wholesale or retail establishments, industrial plants, institutions or homes.

(q) **Inedible Tallow**—The hard animal fat having a titre of over 40 degrees or more, produced in wholesale or retail establishments, industrial plants, institutions or homes.

(r) **Animal Sets**—The purchase by the head of all inedible bone and fatty materials including offals removed from the animal at the time of slaughter at slaughterhouses and packing plants.

Under the draft code certain practices would be considered to be unfair methods of competition, unfair or deceptive acts, or other illegal practices. Their use would be subject to preventative action by the FTC. These so-called unfair trade practices may be summarized as follows:

Unfair Trade Practices

1: Misrepresentation with the tendency or effect of misleading or deceiving sellers of procurement products with respect to grade, quality, quantity, origin, price or terms of sale of such products; or with respect to any service offered, promised or to be supplied to sellers of procurement products; or with respect to processing methods, operating costs or markets for finished products.

2: Buying procurement products above a price justified by trade condi-

tions, and thereby injuring a competitor, and where the effect of such practice is unreasonably to restrain trade, tend to create a monopoly, or substantially lessen competition.

3: Misdesignating, misgrading, mis-sorting or misweighing procurement products with the purpose or effect of misleading sellers, or employing such practices to pay the seller a higher price than justified by trade conditions.

4: Failure in purchasing procurement products to supply the seller with a record of the material purchased, showing the kind, grade and quantity. Omission or insertion in such invoice or record of information designed to deceive the seller of the procurement products.

5: Use of monopolistic practices or combination, conspiracy, coercion or boycott to interfere with a competitor's right to buy his raw materials from whomsoever he chooses, or to sell his product to whomsoever he chooses.

6: To make a loan to suppliers of procurement products to obtain such products away from a competitor; to sell, lease or loan store fixtures or other equipment to sellers of procurement products at less than the fair market price; to make a loan, sale, lease or contract with a seller of procurement products with the object of "tying" up his raw material; to make any discrimination in prices of procurement products when the seller has leased or bought equipment or obtained a loan from the renderer; to tie up a supplier's raw material by an agreement to pay above market prices; to grant or allow rebates, refunds, brokerage, etc. where these effect a discrimination in price between different sellers of goods of like grade, quality or quantity, or distance hauled; to discriminate between suppliers of procurement products by furnishing facilities or services not accorded to all suppliers.

7: To induce breach of lawful contracts between competitors and their suppliers by any false or deceptive means.

8: To wilfully entice away or interfere with employees of competitors with the purpose of hampering or injuring them.

9: To give to customers or prospective customers or their employees, etc., money or anything of value to induce them to sell or contract to sell products, or to influence them to refrain from dealing with competitors.

10: To obtain by bribery or other unfair means information on the business of a competitor.

11: To defame competitors by falsely imputing to them dishonorable conduct,

inability to fulfill contact, questionable credit standing, etc.

Group 2 rules in the proposed code include those considered conducive to sound business methods but the non-observance of which, by itself, does not constitute violation of law. Only one of these has been proposed—that it is the judgment of the industry that each member should keep accurate records for determining his yields and costs.

OIL CHEMISTS' MEETING

The thirty-eighth annual meeting of the American Oil Chemists' Society will be held May 20 to 22 at New Orleans, La.

MEAT PRODUCTION UP 12% OVER LAST WEEK

Meat production under federal inspection for the week ended February 15 totaled 333,000,000 lbs. This was 12 per cent above the 297,000,000 lbs. produced in the preceding week but 5 per cent below the 349,000,000 lbs. recorded for the corresponding week last year.

Hog slaughter was estimated at 1,058,000 head, 9 per cent above the 972,000 head processed in the preceding week but 10 per cent below the 1,173,000 head recorded in the same week in 1946. Estimated pork production was 149,000,000 lbs., compared with 133,000,000 lbs. a week earlier and 174,000,-

000 lbs. in the comparable week last year. Lard production was estimated at 39,600,000 lbs., compared with 38,600,000 in the preceding week and 41,000,000 lbs. in 1946.

Slaughter of cattle under federal inspection for the week was estimated at 301,000 head. This is a record high for any week in February and 10 per cent above 274,000 reported a week earlier and 14 per cent above 264,000 slaughtered in the comparable week a year earlier. Beef production was estimated at 155,000,000 lbs., compared with 141,000,000 during the preceding week and 139,000,000 processed in the same 1946 period.

Calf slaughter was estimated at 123,000 head, a new record for any week in February, and 37 per cent above the 97,000 reported last week and 29 per cent above the 103,000 recorded last year. Output of inspected veal for the three weeks under comparison was 12,800,000, 9,500,000 and 9,200,000 lbs., respectively.

Sheep and lambs slaughtered during the week were estimated at 361,000 head, 21 per cent above 298,000 reported for the preceding week but 38 per cent below 582,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 15,900,000, 13,100,000 and 26,800,000 lbs., respectively.

Emphasis of Packaging Meeting on Sales Plans

The importance of sales plans on the style and materials of the package is expected to highlight the sixteenth annual American Management Association Packaging Exposition to be held in Convention Hall, Philadelphia, April 8 to 11, and the AMA Conference on Packaging, Packing and Shipping to be conducted concurrently. The exposition, largest in its history, will occupy 80,000 sq. ft., with approximately 150 exhibitors displaying machinery, equipment, supplies and services.

The package remains the primary point-of-purchase selling tool and therefore it must have a major place in sales planning, Alvin E. Dodd, AMA president, said in announcing the theme of the exposition. Although material shortages and unfilled consumer demands have maintained the "seller's market" in most industries up to now, the prospect of almost immediate changes in product availability and customer psychology requires a re-appraisal by management of its packaging approach, Dodd said.

Alan S. Cole, general manager of *Modern Packaging*, New York, will serve as chairman of the exhibitors' advisory committee for the exposition. Clapp and Poliak, Inc., 350 Fifth ave., New York 1, N. Y., will act as exposition management and arrangements for attendance may be made through their office.

Stainless Bars in Stock



Allegheny Quality—Ryerson Service

Contact Ryerson for prompt shipment of Allegheny Stainless bars. Diversified stocks and expert technical assistance in determining the type of stainless best suited to your needs are available at all twelve Ryerson plants.

Rounds, squares, hexagons, flats—whatever your stainless bar requirements, Ryerson is prepared to supply you with the analysis that will perform the best under any specified condition of service.

Successfully meeting the stainless requirements of industry for more than 20 years, our men are always ready to give you the benefit of their specialized experience. Whether your requirements are large or small, you will always receive prompt, personal attention.

Utilization of Ryerson's complete stainless stocks assures quick, dependable service. So, write, wire or phone your nearest Ryerson plant for prompt action on Allegheny Stainless bars.

Joseph T. Ryerson & Son, Inc. Steel Service Plants: New York, Boston, Philadelphia, Detroit, Cincinnati, Cleveland, Pittsburgh, Buffalo, Chicago, Milwaukee, St. Louis, Los Angeles.

Other Stainless Products in Stock:
Plates, Sheets, Angles, Seamless
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Pipe Fittings, Welding Flanges,
Bolts, Screws, Rivets, etc.

RYERSON STEEL

Fred Waring Show Will Go on Tour Next Month

Fred Waring and his Pennsylvanians, who broadcast twice weekly in connection with the American Meat Institute's educational advertising program, have scheduled another series of concerts which will take place during March in cities in the Middlewest, Northwest and in the South. These concerts are being held as a result of popular demand arising from the previous tour which was climaxed with a special broadcast at the Institute's last annual meeting.

A schedule of the towns in which the Fred Waring show will broadcast while on tour follows. Tuesdays and Thursdays are the days sponsored by the American Meat Institute.

Tuesday, March 11, New York city; Wednesday and Thursday, March 12 and 13, Lafayette, Indiana (Purdue university); Friday, March 14, Chicago; Monday and Tuesday, March 17 and 18, Rochester, Minn.; Wednesday, March 19, Des Moines, Ia.; Thursday, March 20, St. Louis, Mo.; Friday, March 21, Memphis, Tenn., and Monday, March 24, New York city.

The group's concert schedule is as follows:

March 12, Purdue university; March 13 and 14, Civic Opera House, Chicago; March 15, Civic Opera, Sheboygan, Wis.; March 16, Minneapolis Auditorium, Minneapolis, Minn.; March 17, Mayo Civic Auditorium, Rochester, Minn.; March 18, KRNT Theatre, Des Moines; March 19, Davenport, Ia.; March 20, Kiel Auditorium, St. Louis; March 21, Memphis, Tenn.; March 22, Louisville, Ky.

Institute members in towns where the Fred Waring show will be broadcast while on tour may see the show by getting in contact with the manager of the local NBC radio station. Arrangements have not been completed as to the spot from which the show will be broadcast each day.

Industry Wage Structure

(Continued from page 18.)

rates," "name rates," "personal rates" and "preferential rates" were brought into line by allowing the job rates to catch up with them. In the case of Swift & Company's preferential rates, a downward as well as an upward revision took place in rationalizing the structure.

(d) Re-Examination: Evaluation of jobs, in the sense of examining relationships among dissimilar jobs, requested on occasion by both industry and labor, was attempted on a minor scale and presumably the grosser inequities were removed. In general, however, this evaluation was not widely attempted by the commission which relied far more on the consensus of the industry as to the worth of a job, as shown by the pattern, than on the job evaluation.

As stated in Dr. Kerr's 1946 review

of the commission's activity, the high degree of cooperation and low degree of conflict in conducting this wage review is indicated by the unanimity in the adoption of all commission policies, the disposition of 90 per cent of the job rates through voluntary agreement of the parties, and the voluntary acceptance of the decisions of the commission on the remaining 10 per cent of job rates. The commission had no coercive authority. This review of the wage structure of the five major packing companies was the most extensive yet completed in the United States and its successful conclusion is acclaimed by Dr. Kerr as a tribute to the good faith and reasonableness of all participants.

TURKEY SUPPORT PROGRAM

In a price supporting move such as may be applied to livestock some day, the U. S. Department of Agriculture has announced a nationwide support program for turkeys to operate through June 30, 1947. The program may involve the purchase by Government of up to 10,000,000 lbs. of turkeys including 1946 crop birds remaining unsold by producers and breeding stock which will be marketed late this spring. Purpose of the program is to enable producers who own 1946 turkeys to sell them—largely heavy tom turkeys—at prices which will reflect not less than 90 per cent of the parity level.

Votator

LARD EQUIPMENT

Chills and texturizes the hot fat in seconds as it flows continuously through the completely closed mechanism. Helps assure a stabilized lard of uniform quality at lower cost per man-hour and square foot of floor space than any other method. VOTATOR lard processing equipment is available in capacities ranging from 3,000 to 10,000 pounds per hour.

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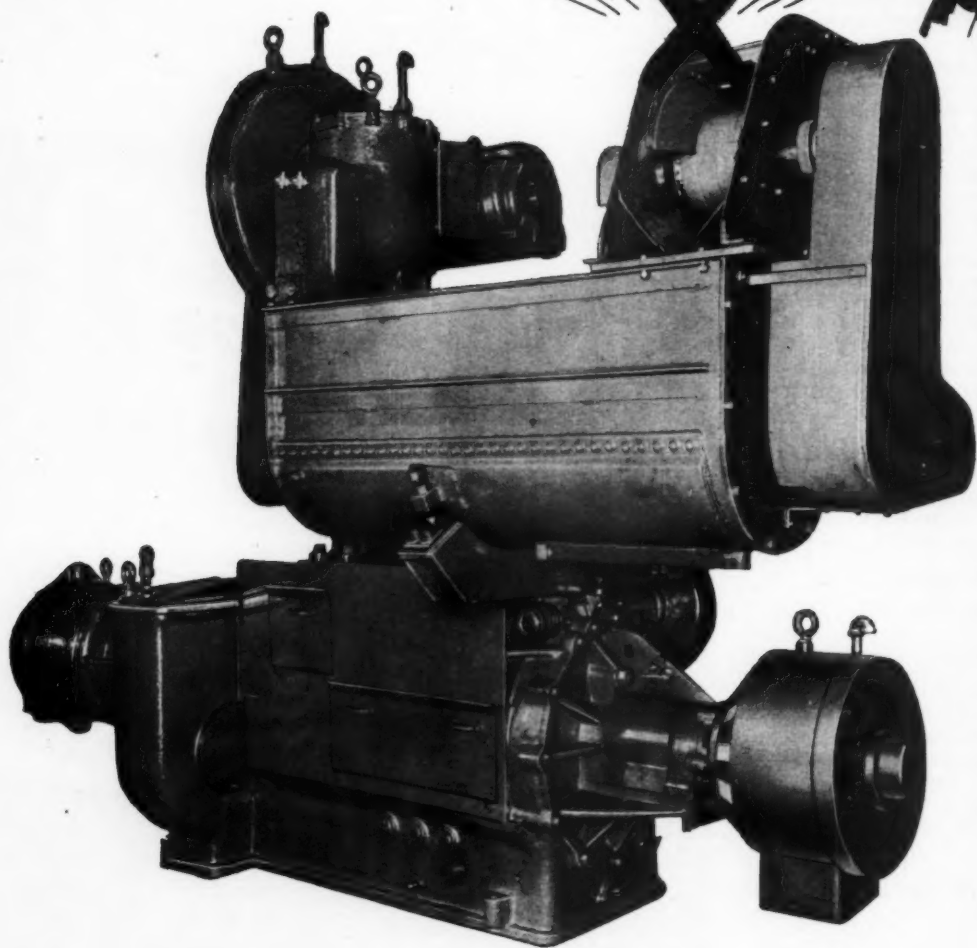
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yield is usual when up-to-date Anderson Crackling Expellers replace hydraulic presses or No. 1 Expellers. Can you pass up the profits this increase means to you? Not if you are looking for every way to increase income and decrease costs! Look into this matter now—ask for an Anderson Engineer to call and go into all the details—you'll be glad you did when you see the results on your profit statement. Write today.

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Control of Insect Pests in Food Handling Plants

Case records of the reactions of cockroaches and ants to treatment with processed rotenone in meat processing plants and other food establishments.

By W. A. POHLMAN
President, Ketoid Chemical Co.

ROTENONE, rotenoids and other unknown extractives are procured from certain tropical roots of the Derris, Cube and Timbo families and are recognized as the oldest known insecticides of which we have record.

Rotenone in its raw state has long been recognized by entomologists as one of the most potent insecticides to roaches and ants of any of the existing materials today. The disadvantage in using the material in its natural state was its instability since its toxic properties deteriorated very fast when exposed to the elements.

Research chemists and pharmacologists spent years seeking a means of stabilizing this material and they finally developed two processes thru which it is possible to place rotenone in such a form that it is not adversely affected by either sunlight or most alkalies and acids, thereby insuring the retention of its high toxicity over long periods of time. In processing the raw material it was discovered that the already potent toxicity of the natural product was materially increased.

Selective Toxicity

Processed rotenone and rotenoids possess the exclusive characteristic of selective toxicity in that they are toxic only to cold-bloods such as insects and reptiles, and non-toxic to warm-bloods such as birds, animals and man.

Rotenone is exclusively a contact poison. Its effect on an insect is to produce a progressive paralysis starting with the rear legs and working forward through each successive pair of legs until the insect loses all means of locomotion. Death ensues very quickly at this stage. One of the phenomena of this material is that, irrespective of what part of the insect makes initial contact with the material, the rear legs are the first to show paralytic reactions.

When this new material with its peculiar characteristics of high toxicity to insect life became available, the next problem was to find means of applying it in areas where food for human consumption would be handled and in a form that the workers of any plant could successfully and safely use it.

Two formulas were developed to meet any possible contingency that might develop in providing satisfactory control in any plant.

Formula 1 was developed to provide a residual deposit which, when placed

by low pressure hand spray in cracks, crevices and other natural shelter areas for roaches, would provide a film that would kill any roach or ant passing over it for long periods. The vehicle for this formula is a heavy base polar hydro-carbon oil. While non-poisonous, care must be taken in placing the material so that it does not make contact with food or surfaces on which food products will be worked as there is a possibility of a slight flavor contamination by this contact.

Formula 2 was developed to provide a product that could be used with high pressure spray to get back into deep recesses in walls, ceilings and between floors to kill insects using these areas as shelter. The vehicle in this formula is a highly refined, bland white oil that has no taste or flavor. No undue care need be exercised in using this formula to keep it off areas where food will be handled. Extensive tests have proved that even when it is sprayed directly onto a batch of cheese, flavor and quality are not affected.

Of the following five case histories of the application of this material, four of these plants had relied on outside agencies to keep their roach and ant populations under control. In case 2 and 5, even with these control measures the situation had deteriorated to the point where it was entirely out of control and had developed to such a stage that official action was threatened.

No names are mentioned in these reports but the names of these firms are on file with this magazine.

Case 1 was a packing plant slaughtering principally hogs. The plant was modern and in good repair. Principal points of infestation were the killing

ARGENTINE HIDES FREED

Argentina has removed the prohibition against the exportation of steer hides. The prohibition had been in effect for two months. The Argentine government has placed a price of 270 pesos per pound, f.o.b., on hides exported. This represents about 36½¢, f.o.b., for American buyers or 37½¢, c.i.f., New York. The new price is an increase of about 5¢ per pound over free market prices in effect prior to the export prohibition which went into effect early last December. All exports are controlled by the government through Argentine Trade Promotion Institute.

floor, docks and locker rooms. Roaches were the big problem here.

Formula 1 was applied by low pressure hand spray by plant's own personnel. After two weeks' application, roach condition was completely under control.

Case 2 was that of a meat processor in a relatively modern plant. The problem was roaches. This infestation had spread to practically all parts of the plant but was particularly aggravated in the basement. After one treatment with Formula 1 in basement, sufficient control was established to release the area from under official restrictions which had previously been clamped on this basement.

Cases 3 and 4 were those of manufacturing confectioners—both in modern plants. Their problem was ants. Practically every method available had been tried in both these plants to control these insects. One application of formula 1 completely eradicated these insects. As these plants are continually being reinfested as new sugar comes in, constant vigilance is required. When insects are found, treatment with the material clears up the situation.

Case 5 was a large cafeteria consisting of basement, main floor and balcony. This was an old building with plaster walls in bad shape, many hollow wooden partitions and many pieces of equipment with solid backs against wall. The problem was roaches and ants.

Situation Out of Control

In this situation, which was completely out of control, formula 2 was used first in a high pressure gun and completely fogged all areas in walls, stairways, dumbwaiters and hollow partitions and in back of all fixed equipment and bins. After treating with formula 2, formula 1 was applied with low pressure hand spray in all crevices and cracks within 2 ft. of the floor line, all openings made for electrical conduits and water pipes and back of all permanent fixtures. A 6-in. band was painted around the shafts of all dumbwaiters to provide a barrier to stop insects moving from floor to floor.

An inspection after one week of initial application indicated there were so few roaches left that one really had to hunt to find a live one.

Such insecticides are not a cure-all. However, if the program that has been developed through this research is followed with reasonable consistency, complete control of the roach or ant problem in any plant is possible. As a result of experience in this work I am going to make this comment:

A food plant, in order to keep control of its roach and ant problem, must personally assume the obligation. It cannot be passed on to an outside agency. It must be carried out on a 24-hour basis and all personnel must be trained immediately to report to the individual responsible for treatment the appearance of these insects at any time.



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DIRECTORY CHANGES

The following Meat Inspection Division changes have been issued by the Production and Marketing Administration, through Notice No. 7.

Meat Inspection Granted: Peyton Packing Co., Cotton Addition South, mail P. O. box 106, El Paso, Tex.; Tamar Food Products, Inc., 47 Waverly ave., Newark, N. J.; Star Provision Co., 2327 N. 1st ave., Birmingham 3, Ala.; American Kosher Products Co., 25-27 John st., Boston, Mass.

Horse Meat Inspection Granted: Midwest Meat Packers, E. G. Buchsieb, Inc., Alum Creek Drive, Columbus, Ohio.

Meat Inspection Withdrawn: El Paso Packing Co., 3803 Rosa st., mail P. O. box 95, El Paso, Tex.; Rio Grande Packing Co., Rio Grande, N. J.

Horse Meat Inspection Withdrawn: Doyle Packing Co., 4703 E. 50th st., Los Angeles 11, Calif.

Change in Name of Official Establishment: Frank & Co., 1230 N. Market st., Milwaukee 1, Wis., instead of Frank Sausage Co.; Glaser's Provisions Co., Inc., 5036 S. 26th st., Omaha 7, Nebr., instead of Glaser's Provisions; Glaser's Provisions Co., Inc., 5th and Walnut sts., mail box 135, Station A, St. Joseph 70, Mo., instead of Glaser's Provisions; Emge Packing Co., Inc., Fort Branch, Ind., instead of Emge & Sons; Wilson & Co., Inc., 4734 S. 27th st., Omaha, Nebr., instead of First National Stores, Inc.; Joseph Switken, Inc., 134 N. Delaware ave., Philadelphia 6, Pa., instead of Albert A. Pincus, Inc.; Empire Packing Co., 3840 Emerald ave., Chicago 9,

Ill., instead of Bronx Meat Co.; Glaser's Provisions Co., Inc., P. O. box 411, McCook, Nebr., instead of Glaser's Provisions; Nagle Packing Co., 2963 Bernice Road, Lansing, Ill., instead of Ben Nagle Packing Co.

Army Adopts New System to Improve Soldiers' Food

All but two of the 52 recommendations made by the nine-man civilian food committee for improving Army food have been adopted by the War Department, it was revealed by Chief of Staff Gen. Dwight D. Eisenhower at a recent meeting of the committee held in the Pentagon building at Washington.

The new and improved Army food handling system, evolved as a result of the committee's study, will enable an officer or enlisted man to make a career out of this branch of military service, as men trained in food service will be secure against transfer to other jobs. Gen. Eisenhower also approved the recommendation for better pay and higher ratings for qualified food men. Under the new set-up, a warrant officer directing the feeding of a regiment of men will draw as much as a major.

John L. Hennessy, chairman of the food committee of the American Hotels Association, headed the civilian group of food experts whose recommendations for improving Army food were based on their findings in a 12,000-mile tour of American Army posts in the United States. Included in the group was Vallee O. Appel, president of the Fulton Market Cold Storage Co., Chicago.



MAYER EXPANDS

The affairs of H. J. Mayer & Sons Co., Chicago, are now directed from a new office building (above), which was recently bought and improved by the firm. The structure is located next door to the plant and its acquisition provides more office and laboratory space and permits expansion of production facilities in the plant proper. Shown in their new quarters are (left) Frank Mayer, vice pres., and Charles Mayer, pres.



NEW!



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SANITARY
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A Fine Precision Tool

Here is the first real improvement in a beef scribe saw. Perfectly balanced! Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

Can be taken apart in an instant by releasing a single wing screw. Properly balanced and proportioned. Uses standard beef scribe saw blades.

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Equipment for the Meat and Rendering Industries Since 1880

General Foods Head Says Facts on Costs, Markets, Consumer Wants, Needed

The day of the hunch operator is coming to an end, and in the era of business competition ahead the man with the facts will win, Clarence Francis, chairman of the board of General Foods Corporation, told the annual convention of the National American Wholesale Grocers Association at Atlantic City, N. J. recently.

"Hunches just aren't good enough," he said, "when you need information as to market potentials, the size, number and character of sales outlets, costs of manufacturing and distribution, re-

actions of consumers both to your products and the advertising thereof, trends of sales of your own and competitor's goods at the retail level, and finally the attitudes of people—your employees, your customers, your consumers, your stockholders and the public in general—not only toward your products but toward your company as a human institution."

Citing examples of research techniques used by General Foods, Francis pointed out that studies of sales trends had helped stabilize production and employment and had taken much of the guesswork out of business. He mentioned the national consumer panels by which the company tests reactions to products long before they are put on

the national market, and in general urged the members present to make use of research organizations to aid them in determining the effective solution of their problems.

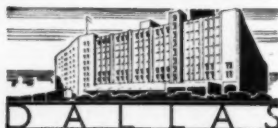
Francis envisioned prosperity in the competitive business period ahead for those who were resourceful in all phases of their operations. "The elements of a good, sound prosperity are present in the economy," he said, and listed a probable 1947 national income of at least \$160,000,000,000, a population increase of 8,000,000 since 1940 and an increase in the number of family incomes of \$2,000 annually or more from 21,000,000 in 1935 to 56,000,000 in 1946 as factors leading to that prosperity.



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GUARDIANS OF THE NATION'S FOODS

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- ★ Located in four large cities affording excellent local markets and efficient nation-wide distribution.
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- ★ Direct Rail connections and storage-in-transit privileges at all warehouses.

AMI Ads During March to Promote Ham for Easter

The American Meat Institute is acknowledging the tradition of ham for Easter with two magazine advertisements which will appear during March. The red advertisement, for the March 17 issue of *Life* and the March 29 issue of the *Saturday Evening Post*, features a whole smoked ham. For housewives who want information on using leftover ham after Easter, advertisements in the April issues of *Ladies' Home Journal* and *Good Housekeeping* give five "second-day recipes" for ham.

The March issues of *Woman's Home Companion* and *McCall's* are carrying another advertisement of the Institute's meat educational program. The main illustration is a ham shank with thumbnail sketches showing sirloin steak, stew meat and ham center slices. During April the red advertisement in the weekly magazines will feature a rolled rib roast. This ad will appear at a time when the better grades of beef are expected to be in plentiful supply.

CANADIAN MEAT STOCKS

Stocks of meat in cold storage and packing plants in Canada were lower on February 1, amounting to 73,965,812 lbs. compared with 79,647,865 lbs. on January 1, and 77,469,671 lbs. on February 1 last year, according to the Dominion Bureau of Statistics.

Holdings of pork on February 1 rose to 43,132,251 lbs. from 38,600,452 lbs. on January 1 and 37,228,879 lbs. on February 1, 1946, while the stocks of beef were reduced, totaling 23,117,976 lbs. against 30,550,541 lbs. on January 1, and 31,160,899 lbs. a year ago. There were reductions also in the stocks of veal and mutton and lamb. Holdings of veal were 2,143,395 lbs. against 3,426,662 on January 1 and 3,339,471 on February 1, 1946, and of mutton and lamb, 5,592,190 lbs. compared with 7,070,210 on January 1, and 5,740,422 on February 1, 1946.

Stocks of lard were recorded at 1,372,146 lbs., showing a decrease of 22,366 lbs. from January 1, but an advance of 446,440 lbs. over February 1, 1946.

Marketing Problems

(Continued from page 18.)

point I want to make, however, is the same one I have attempted to establish previously, namely that decentralized selling has certain decided disadvantages from the standpoint of the smaller packers with consequent damage to livestock producers. Somewhere a line must be drawn between decentralization that provides additional needed economical marketing facilities of service to both buyers and sellers and that which merely serves to disperse available livestock supplies and increase the total cost of marketing.

The great dispersion of receipts in a multiplicity of small markets reduces the number of markets available for use by packers who are selective in their livestock requirements as there is not enough volume even for present inadequate quality and weight sorting. This of course limits competition in many small markets to the few larger operators in the area and plays directly into the hands of mine-run operators—thus completing a vicious cycle. This has in the past, and can in the future, provide occasional low average cost products with which a mine-run operator, using the total receipts for a small market, can hammer competition, forcing competitors in turn to attempt to buy their selective livestock requirements for less money—and so round and round to the detriment of all segments of the producing group.

Caution should be the watchword from here on with respect to the establishment of additional market points. Probably more attention should be given to the possibility of consolidating small markets at the most strategic points in a marketing area. This is easily said, and admittedly hard to do, but again, it is worth the effort.

Transportation Inequities

With livestock procurement problems of small packers everywhere complicated by a scarcity of livestock of proper type (especially hogs) to meet their specialized requirements, and with much of that which is produced made unavailable through failure to sort, mine-run buying and scattering through a multitude of small markets, the final insult added to these injuries comes in the form of an inequitable freight rate structure. Obviously the lower transportation costs are, the greater the producers' share is of the consumer dollar. Freight rates and other transportation costs must be kept at the lowest possible level consistent with the service rendered and required. However, the problem is not that simple. Of greater importance to the economic health of the whole livestock and meat industry are the freight rate relationships that exist between related commodities (such as between raw materials and finished products made therefrom) and between the various geographical areas of production and distribution. That these relationships be

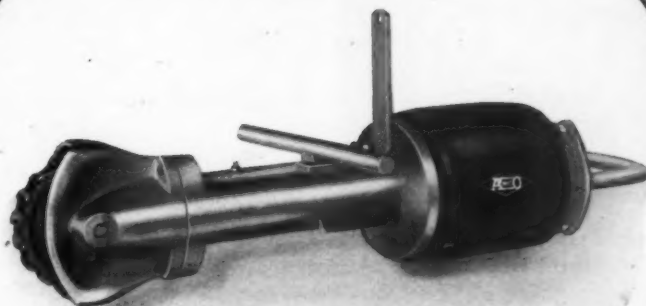
equitable is of vital importance to all segments of the great livestock and meat industry, for it is these relationships that in the final analysis determine where and what kind of livestock will be produced, how and where it will be processed, where it will be distributed and consumed, and, last, but not least, how many customers livestock producers will have for their livestock.

The fact of the present freight rate structure affecting the livestock and meat industry is that these all important relationships are not equitable. Not only are they inequitable but they are not even uniform in various geographical regions of the country. For example, a certain relationship exists in the territory bounded roughly by the Mississippi river on the West and the Potomac river on the South. A different relationship exists west of this area and a still different relationship to the South. A freight movement across the border lines results in still different relationships and a freight movement from the western Corn Belt toward the West coast has a much different relationship than a freight movement originating in the same area moving toward the East coast.

All true Americans are convinced that there is no better system under which to live and to work than the American competitive free enterprise system. The nightmare we recently went through, when a planned economy was substituted for it, is certainly convincing proof.

CLEANS HOG NECKS THOROUGHLY

ANCO NO. 786 NECK WASHER thoroughly removes blood clots from the fatty neck tissue of hog carcasses in a fraction of a minute. The revolving special teeth simultaneously lacerate the tissue and massage the blood out while water fed thru hose connection in the hood flushes it away. The unit is complete with ½ H.P. built-in motor. It weighs 80 pounds and can be furnished with or without counterweight.



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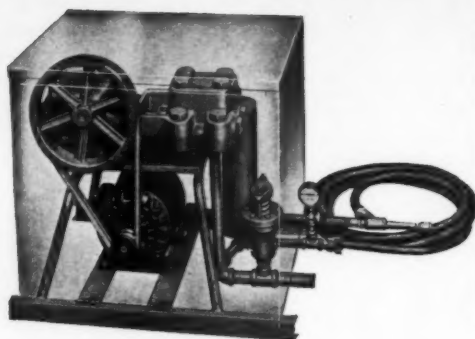
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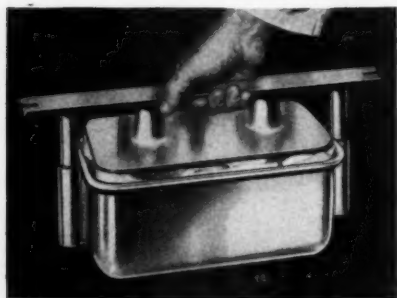
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HOY HAM MOLDS LEAD THE WAY TO BETTER HAM PRODUCTION



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Yes, the HOY HAM MOLD can show you the way toward making better hams . . . faster and more economically. This all Stainless Steel Ham Mold does away with tilted covers and broken parts, cuts cleaning costs and eliminates repressing. In addition Hoy Ham Molds are easy and efficient to operate . . . save both time and labor. So enjoy better hams and greater profits by putting the Hoy Ham Mold on the production line of your plant today. Full particulars gladly furnished on request.

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SWEETS

VIKING PUMP COMPANY
CEDAR FALLS, IOWA

IN-PLANT TRANSPORT

(Continued from page 17.)

same, there is no problem of shuffling them to get at cured hams to be moved to the wash room.

The same fork truck (and operator) which moves the curing vats from the pumping room to the curing cellar is also employed to place the vats of cured hams on the elevator which lifts them from the curing cellar to the cured meats wash room on the third floor. This elevator is reserved for hauling the vats and rarely handles other freight. The elevator is equipped with blocks on which the loaded vat is deposited and with two special floor level ramps. The ramps are pieces of heavy metal, slightly wider than the fork trucks wheel spread, which are hinged to the floor. When in the down position they provide a perfect track for the truck between the floor and the elevator and also break the electrical circuit to the elevator, preventing the operator from starting the elevator prematurely with damage to truck or load. The elevator operator has a hooklike metal rod with which he lifts the plate into an upright position after the fork truck has cleared it. The elevator is equipped with two of these metal ramps as it is loaded on one side and unloaded on the other.

After loading the vat on the elevator, the curing room fork truck travels back to the curing or pumping room. The elevator travels to the third floor wash room where the loaded vat is removed by another fork truck which sets it on blocks in the room or at the head of the washing conveyor. On the day of observation, the elevator had hauled up 60,000 lbs. of cured meat by 10:30 a.m.

In a normal day the curing room truck deposits 100,000 lbs. of meat on the elevator. In this phase of product movement, the two fork trucks—which perform other duties—and the elevator have freed 30 hand truckers for other tasks, it is estimated by plant management. (In the product flow scheme, it is

interesting to note that no man hours are wasted riding up and down the elevator, as is the case in normal trucking operations.)

On the washing floor, the fork truck operator, in addition to removing the loads from the elevator, places them in position for the two vat unloaders to put the cuts on the washing conveyor. He also gives a hand in shoving the loaded trees to the smokehouse.

In moving the vats to the unloaders at the head of the washing line the fork truck does the work of two men. In the gang setup formerly employed, the two vat unloaders took care of moving the loaded containers into position. Often, because of difficulty in moving the vats, the whole washing gang would be forced to slow down. With the lift truck, a crew of 15 men, including the washing room fork truck driver, is able to handle the whole washing operation from unloading the vats to placing stockinnetted hams on trees at the rate of 1,800 pieces per hour.

In the curing cellar the fork truck is also used to stack D.C. belly boxes to the height of four tiers of boxes. Light wood sticks are used between the boxes to provide space to allow the blades of the fork truck to enter underneath each belly box.

Loading Boxed Products

The plant has a third lift truck which is used largely on the loading dock. Most of the plant's production moves in the form of boxed processed meats. The boxed meats come to the shipping room via roller conveyor and are loaded on skids. These are moved by the lift truck and placed in the shipping room away from the conveyor. When a sufficient number of skids has accumulated the truck is used to help load the refrigerator cars. It carries each loaded skid with its twelve-100-lb. boxes into the refrigerator car. The two car stewards have a hand lift truck on which the fork truck places the loaded skid. They pull the skid to the bulkhead section of the car and unload it. The unloaded



GOLIATH WINS THIS TIME

The hand truck cannot compete on a basis of load, speed or labor efficiency with the powered fork or lift truck or tractor.

skids are stacked on the loading dock. Working with one truck, the two car stewards are able to load a 30,000-lb. car of boxed meats in 1½ hours.

It is estimated that the lift truck on this job does the work of about six hand truckers. Its high performance rate is attributable to a number of factors, perhaps the foremost of which are its speed of movement and greater unit load. Second, there is no slowdown if a slight incline must be overcome, as there is when hand truckers have to push up any car ramp incline. Third, there is no lost time as car loading doesn't start until a sufficient number of loaded skids has accumulated to load a car fully.

Whenever the plant is loading P.S. lard the fork truck is used to lift the tierces for the second tier. The tierce is rolled on the fork of the truck which lifts it and it is then rolled off. The container is placed in position in a fraction of the time required to do it manually through the efforts of four men.

Occasionally, the plant must top ice its refrigerated cars. The ice cake is brought to the car and the fork truck lifts it to the car top. The process eliminates the cumbersome method of splitting the ice, throwing it up to a half platform and then throwing it to the car top. The fork truck method requires one man less, does the work faster and does not place any physical strain on the worker.

The plant reports employees are enthusiastic about the fork trucks which they have dubbed "iron horses," as they promptly notice the difference in fatiguing work they must perform when one of the machines is down for maintenance.

CANADIAN CANNED MEAT

The Canadian Meat Board announced recently that its shipments of canned meats for the year to date total 12,521,592 lbs., of which 6,599,744 lbs. has been sold to UNRRA and the balance to Belgium. The Board said that the most recent clearance was that of around 1,000,000 lbs. to UNRRA and earmarked for Czechoslovakia.



GOOD FOR CANNED MEATS

Pallet loads of canned meat products can be transported and stored with minimum labor through use of fork trucks. Under the packer's in-plant transport setup described on this page, boxed processed meats are moved on skids from the shipping room into railroad cars where two stewards, with the aid of a hand lift truck, are able to load them at the rate of a 30,00-lb. car in one and one-half hours.

Output of Processed Meat Products Under Inspection Shows Some Gains in January

VOLUME of several meat products processed under federal inspection increased during January and, in some cases, production was larger than during the corresponding period in 1946.

Production of sausage during January totaled 123,922,000 lbs. and was more than 10,000,000 lbs. greater than in December and a little higher than in January, 1946. Production of all types of sausage increased in January over the preceding month. However, the output of fresh sausage in the first month

of 1947 was about 20 per cent under the 1946 level.

January volume on loaf products was about 1,700,000 lbs. larger than in December but a little under 1946.

Production of cooked meat in January was about the same as a month earlier but considerably greater than in January, 1946.

Canned meat output fell off in January from the December, 1946 level, but was still more than 10 per cent above

volume in the corresponding month last year.

More bacon was sliced in January, 1947 than in either December, 1946, or January, 1946.

Meat and meat food products prepared and processed under federal inspection in January, 1947, with comparisons:

JANUARY, 1947 PRODUCTION (In thousands of pounds)

| | Jan. 1947 | Jan. 1946 |
|---|------------------|------------------|
| Meat placed in cure: | | |
| Beef | 9,706 | 6,335 |
| Pork | 321,138 | 254,022 |
| Smoked and/or dried: | | |
| Beef | 3,507 | 2,394 |
| Pork | 178,750* | 180,195 |
| Sausage: | | |
| Fresh (finished) | 29,023 | 30,546 |
| Smoked and/or cooked | 82,871 | 80,359 |
| To be dried or semi-dried | 12,028 | 1,619 |
| Total sausage | 123,922* | 112,524 |
| Loaf, head cheese, chili con carne, jellied products, etc. | 15,364* | 18,739 |
| Cooked meat: | | |
| Beef | 2,907 | 2,314 |
| Pork | 49,400* | 49,558 |
| Canned meat and meat food products: | | |
| Beef | 10,791 | 10,372 |
| Pork | 53,021 | 48,754 |
| Sausage | 9,519 | 9,471 |
| Soup | 51,327 | 49,810 |
| All other | 50,759 | 46,792 |
| Total canned meats | 177,817 | 165,207 |
| Bacon (sliced) | 53,354 | 38,356 |
| Lard: | | |
| Rendered | 208,912 | 144,702 |
| Refined | 145,576 | 112,339 |
| Rendered pork fat: | | |
| Rendered | 11,333 | 7,903 |
| Refined | 5,973 | 5,013 |
| Oleo stock | 10,801 | 5,907 |
| Edible tallow | 8,818 | 5,393 |
| Compound containing animal fat | 16,658 | 23,740 |
| Oleomargarine containing animal fat | 4,106 | 2,719 |
| Miscellaneous | 2,296 | 2,741 |
| *TOTAL | 1,350,308 | 1,111,964 |

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.



SEASONING

We don't perform miracles, BUT:

we do manufacture a complete line of uniformly full-flavored sausage seasonings that work wonders for your sausage, loaves and specialty products. Seasoning and Dry Soluble Flavors made from the world's finest natural spices and spice oils come to you in pre-measured bags of standard convenient sizes to fit your individual needs. Sold also in bulk.

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THE HOME OF *Tufedge* BEEF CLOTHING

THE CLEVELAND COTTON PRODUCTS CO.

• CLEVELAND 14, OHIO •

FROZEN STORAGE RULES

Cardinal rules for successful storage of food in a frozen condition are careful selection, proper packaging, rapid freezing and storage at 0 degs. F for periods not overly protracted, it was stated by Dr. D. L. Mackintosh of the Kansas State College animal husbandry department in a recent address before farm and home conference groups in Dodge City, Kans. He suggested the careful selection of healthy animals which are gaining weight and states that if the above rules are closely followed the meat can be kept one to two years with little deterioration.

WISCONSIN OLEO BILL

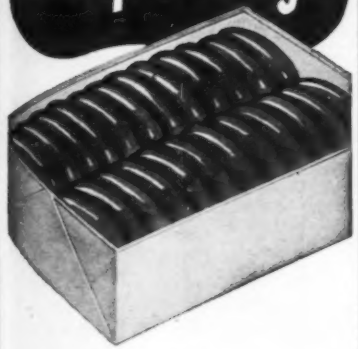
The lower house of the Wisconsin state legislature, by large majority vote, has indefinitely postponed action on a bill recently proposed to eliminate license fee requirements for wholesale and retail margarine dealers. The bill is intended to protect state funds already collected as oleo license fees and it is known that some dealers are preparing court action to challenge constitutionality of the license law.

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254,622
3.394
326,195
96,346
58,346
7,619
130,665
15,720
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AMI PROVISION REPORT

Except for one or two major cuts, packers reduced their holdings of cured items during the first two weeks of February but, at the same time, built up their freezer inventories. This was revealed by the mid-February report on provision holdings issued by the American Meat Institute.

Stocks of D. S. meats increased during the first half of February and at mid-month were almost 50 per cent above a year earlier. Holdings of S. P. hams, picnics and S. P. bellies were reduced, but were unchanged to a little larger than on the corresponding date in 1946.

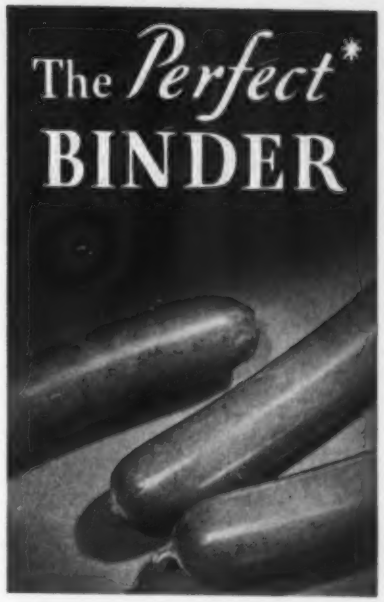
Inventories of fresh frozen items—loins, shoulders, butts and spareribs—were cut sharply during the first two weeks of February and were slightly smaller at midmonth than on the corresponding date last year. Packers reduced their stocks of rendered pork fat but increased their lard inventories to a point considerably above the 1946 level.

Provision stocks as of February 15, 1947, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows February 15 stocks as percentages of the holdings two weeks earlier and on the same date for a year earlier.

**AMERICAN MEAT INSTITUTE
PROVISION STOCKS REPORT**

| | February 15 stocks as Percentages of Inventories on | |
|----------------------------------|---|------------------|
| | Feb. 1, 1947 | Feb. 16, 1946 |
| D. S. PRODUCT | | |
| Bellies (Cured)..... | 107 | 185 |
| Fat Backs (Cured)..... | 106 | 122 |
| Other D. S. Meats (Cured)..... | 96 | 152 |
| TOTAL D. S. CURED ITEMS..... | 106 | 148 |
| TOT. FROZ. FOR D. S. CURE..... | 67 | 34 |
| S. P. & D. C. PRODUCT | | |
| Hams, Sweet Pickle Cured | | |
| Regular..... | 93 | 99 |
| Skinned..... | 93 | 101 |
| All S. P. Hams..... | 93 | * |
| Hams, Frozen-for-Cure | | |
| Regular..... | 209 | 169 |
| Skinned..... | 133 | 89 |
| All frozen-for-cure hams..... | 134 | 89 |
| Picnics | | |
| Sweet pickle cured..... | 71 | 168 |
| Frozen-for-cure..... | 125 | 153 |
| Bellies, S. P. and D. C. | | |
| Sweet pickle cured..... | 97 | 101 |
| Frozen-for-cure..... | 128 | 84 |
| Other items | | |
| Sweet pickle cured..... | 92 | 87 |
| Frozen-for-cure..... | 129 | 153 |
| TOTAL S. P. & D. C. CURED..... | 94 | 102 |
| TOTAL S. P. & D. C. FROZEN..... | 129 | 92 |
| BARRELED PORK..... | 95 | 138 |
| FRESH FROZEN | | |
| Loins, shoulders, butts and | | |
| spareribs..... | 78 | 97 |
| All other..... | 103 | 149 |
| Total..... | 91 | 119 |
| TOTAL OF ALL PORK MEATS..... | 104 | 106 |
| RENDERED PORK FAT..... | 79 | 145 |
| LARD..... | 195 | 229 |

*Small.
Note: A considerable quantity of cured, frozen and canned pork and lard was held for the USDA and was included in holdings of a year ago. None is now held for government account.



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**FOR WIENERS, BOLOGNA,
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TEXTURE**

The "meat-like" protein of Soy Flour improves texture and slicing quality by blending each little meat and fat particle together.

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KELLOGG**
AND SONS, INC.
DECATUR 89, ILLINOIS

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | | | |
|-------------------------|----|--------------------------|----|
| Hog Cut-Out | 43 | Tallow and Greases | 30 |
| Cariot Provisions | 44 | Vegetable Oils | 31 |
| Lard | 46 | Hides | 32 |
| L. C. L. Prices | 46 | Livestock | 34 |

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Alltime high, quotations ending 50c higher.

| | Thurs. | Week ago |
|----------------------|-----------|----------|
| Chicago, top | \$27.50 | \$25.35 |
| 4 day avg. | 26.60 | 24.40 |
| Kan. City, top | 27.35 | 25.25 |
| Omaha, top | 27.25 | 25.25 |
| St. Louis, top | 27.00 | 25.50 |
| Corn Belt, top | 26.50 | 25.00 |
| Receipts 20 markets | | |
| 4 days | 302,000 | 342,000 |
| Slaughter— | | |
| Fed. Insp. | 1,058,000 | 972,000 |
| Cut-out | 180- | 220- |
| results | 220 lb. | 240 lb. |
| This week | .69 | —1.29 |
| Last week | .82 | —1.49 |
| | —2.69 | —2.64 |

PORK

Chicago:

| | | | | |
|------------------|-----|------|-----|------|
| Reg. hams, | | | | |
| all wts. | 49 | @51 | 44 | @45 |
| Loins, 12/16 .. | 47 | @48 | 44 | @45 |
| Bellies, 8/12 .. | 45 | @46½ | | 41 |
| Picnics, | | | | |
| all wts. | 27½ | @34 | 23½ | @29 |
| Reg. trim- | | | | |
| mings | 24½ | @25½ | 22½ | @23½ |

New York:

| | | | | |
|-----------------|----|-----|----|-----|
| Loins, 8/12 .. | 50 | @54 | 47 | @48 |
| Butts, all wts. | 42 | @46 | 38 | @41 |

LAMB

| | | |
|----------------------|---------|---------|
| Chicago, top | \$23.50 | \$23.50 |
| Kan. City, top | 22.75 | 23.00 |
| Omaha, top | nom. | 23.00 |
| Slaughter— | | |
| Fed. Insp.* | 361,000 | 298,000 |

Dressed lamb prices:

| | | |
|---------------------|-------|-------|
| Chicago, choice .. | 39@43 | 42@44 |
| New York, choice .. | 42@45 | 43@45 |

*Week ended February 15.

Cattle—Beef—Veal

CATTLE

Chicago cattle market this week: Steers steady to 25c higher; cows steady to 25c higher; canners and cutters steady to 25c higher; bulls steady to 25c higher; calves, \$1.00 lower.

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago steer top .. | \$27.25 | \$27.75 |
| 4 day avg. | 22.50 | 22.50 |
| Chi. bol. bull top .. | 16.50 | 16.25 |
| Chi. cut. cow top .. | 11.50 | 11.50 |
| Chi. can. cow top .. | 10.00 | 10.25 |
| Kan. City, top | 23.00 | 23.25 |
| Omaha, top | 24.25 | 24.25 |
| St. Louis, top | 28.00 | 23.25 |
| St. Joseph, top | 23.00 | 23.00 |
| Receipts—20 markets | | |
| 4 days | 266,000 | 262,000 |
| Slaughter— | | |
| Fed. Insp.* | 301,000 | 274,000 |

BEEF

Carcass, good, all wts.:

| | | | |
|----------------------|-----|-----|--------|
| Chicago | 34½ | @35 | 35@36 |
| New York | 36 | @38 | 37@39 |
| Chi. cut., Nor. | 20½ | | 20@20½ |
| Chi. can., Nor. | 20½ | | 20@20½ |
| Chi. Bol. bulls, | | | |
| dressed | 24½ | | 25 |

CALVES

| | | |
|----------------------|---------|---------|
| Chicago, top | \$29.00 | \$29.00 |
| Kan. City, top | 27.00 | 26.00 |
| Omaha, top | 22.50 | 22.50 |
| St. Paul, top | 28.00 | 29.00 |
| St. Louis, top | 29.00 | 31.00 |
| Slaughter— | | |
| Fed. Insp.* | 133,000 | 97,000 |

Dressed Veal:

| | | |
|----------------------|-------|-------|
| Good, Chicago | 34@37 | 34@38 |
| Good, New York | 37@43 | 36@43 |

*Week ended February 15.

Hides—Fats—By-Products

HIDES

Thurs. Week ago

| | | |
|----------------------------|-------|--------|
| Chicago hide market quiet. | | |
| Hvy. native cows .. | 24@25 | 24@24½ |
| Kipskins Nor. | 35 | 35 |
| Outside Small Pkr. | | |
| Hides, all weight, | | |
| strs. & cows | 20@22 | 19@21 |

TALLOW, GREASES, ETC.

| | | |
|------------------------------|---------|-----------|
| New York tallow market firm. | | |
| Fancy | 23 | 22½ |
| Chicago tallow market quiet. | | |
| Prime | 22½ @23 | 22½ |
| Chicago grease firm. | | |
| A-white | 22½ | 22½ |
| Chicago By-Products: | | |
| Dry rend. tank .. | 1.35 | 1.35@1.40 |
| 10-11% tankage .. | 7.50 | 7.50@7.75 |
| Blood | 8.00 | 8.00 |
| Digester tankage | | |
| 60% | 100.00 | 100.00 |
| Cottonseed oil, | | |
| Val. & S. E. | 33 | 31 |

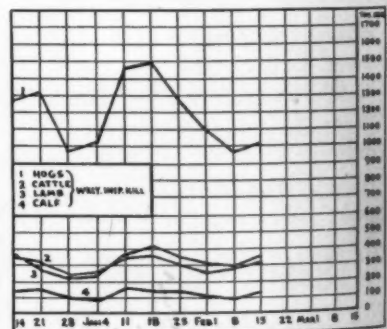
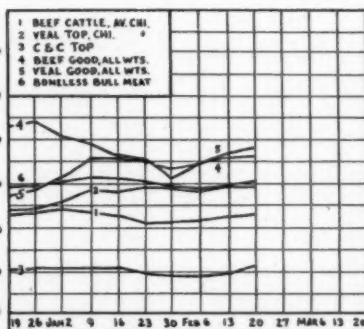
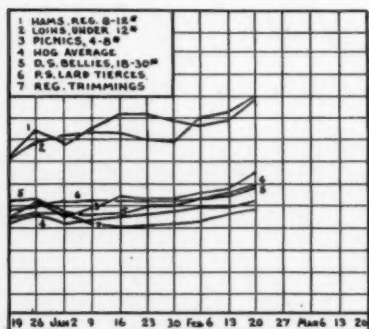
LARD

| | | |
|-----------------|--------|--------|
| Lard—Cash | 30.00n | 28.00n |
| Loose | 28.50n | 27.50n |
| Leaf | 25.50n | 25.50n |

Decline in Farm Income During 1947 Is Predicted

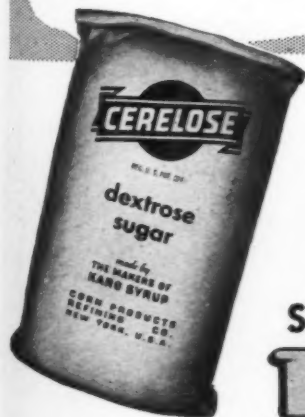
Despite heavy demand both in the domestic and foreign markets, coupled with a short supply of the leading farm products, a decline in farm prices is expected in 1947, according to a report of the National Industrial Conference Board.

In analyzing the farm income outlook, the report noted a decrease in farm production in relation to last year's output and the average attained during the war years.





"Gardner eternally insists it improves the texture"



TEXTURE

FLAVOR

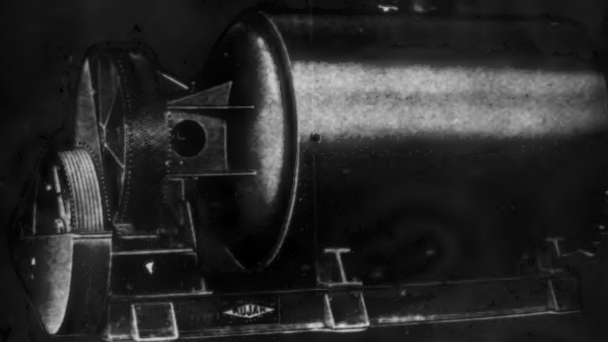
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Stocks of All Meat Increased 158 Million Pounds in January; Lard Holdings Also Up

THE net movement into storage of all meat products during January was unusually heavy, according to the U. S. Department of Agriculture's report on storage stocks as of February 1. Meat stocks on February 1 totaled 1,131,633,000 lbs., which was 158,137,000 lbs. above inventories on January 1, 1947 and compared with 688,894,000 lbs. on February 1, 1946.

The 22,831,000-lb. net increase in beef stocks during January set a record for January movement and brought February 1 stocks to 178,850,000 lbs. This was about the same quantity of beef as was in storage on February 1, 1946.

A net in-movement of 111,671,000 lbs. of pork raised February 1 stocks to 387,803,000 lbs. Despite this above average January increase in pork inventories, February 1 stocks were at a record low for that month.

Lamb and mutton in storage on February 1 totaled 17,179,000 lbs., up slightly from the previous month, and the total of sausage and sausage room products, at 17,178,000 lbs., was up 3,605,000 lbs. from January 1. Canned meats and meat products and edible offal (65,263,000 lbs.) were all held in larger volume than a month earlier.

Lard stocks increased by 53,487,000 lbs. to 118,652,000 lbs. This compared with 78,509,000 lbs. in storage on February 1, 1946. The average change in lard holdings during January is an increase of 23,000,000 lbs. The lard total did not include 3,587,000 lbs. of ren-

dered pork fat which is also in storage.

Government holdings of major commodities on February 1 included: frozen cured pork, 11,316,000 lbs.; lard and rendered pork fat, 420,000 lbs.; beef, 13,633,000 lbs.; lamb and mutton, 908,000 lbs., and veal, 1,337,000 lbs., all included in the stocks figures cited above. Government holdings of meat industry products more than doubled in January but were less than a third of those on February 1, 1946.

The table below shows U. S. cold storage stocks on February 1, with comparisons.

CHICAGO PROVISION STOCKS

Lard holdings at Chicago continued to increase during the first half of February showing a gain of 5,750,406 lbs., or 27 per cent above January 31 holdings. Mid-February stocks were 74 per cent over holdings a year earlier. Meat inventory gains over those of last month were moderate.

| | Feb. 14, '47, lbs. | Jan. 31, '47, lbs. | Feb. 14, '46, lbs. |
|---------------------------------------|--------------------|--------------------|--------------------|
| P. S. lard (a)..... | 26,308,760 | 20,648,363 | 15,070,434 |
| P. S. lard (b)..... | 22,338,171 | 22,872,941 | 7,981,883 |
| Other lard..... | 48,736,943 | 43,021,344 | 23,051,817 |
| Total lard..... | 299,100 | 236,900 | 68,700 |
| D. S. cl bellies (cont.)..... | 4,889,090 | 4,014,296 | 1,817,987 |
| Total D. S. cl bellies..... | 4,088,160 | 4,251,166 | 1,886,687 |
| D. S. rib bellies (b)..... | 37,538 | | |
| Total all meats..... | | | |
| (a) Made since October 1, 1946. | | | |
| (b) Made previous to October 1, 1946. | | | |

U. S. COLD STORAGE STOCKS ON FEBRUARY 1

| | Feb. 1, 1947* | Jan. 1, 1947 | Feb. 1, 1946 | Feb. 1, 5 yr. av. 1942-46 |
|---|---------------|--------------|--------------|---------------------------|
| BEEF | | | | |
| Frozen..... | 169,198,000 | 148,948,000 | 169,879,000 | 145,725,000 |
| In cure, cured and smoked..... | 9,652,000 | 7,071,000 | 10,477,000 | 11,591,000 |
| Total beef..... | 178,850,000 | 156,019,000 | 180,356,000 | 157,316,000 |
| PORK | | | | |
| Frozen..... | 172,427,000 | 97,068,000 | 188,476,000 | 235,846,000 |
| Dry salt in cure and cured..... | 49,576,000 | 38,600,000 | 35,800,000 | 93,733,000 |
| All other, in cure, cured and smoked..... | 165,800,000 | 140,564,000 | 170,089,000 | 200,950,000 |
| Total pork..... | 387,803,000 | 276,232,000 | 394,375,000 | 530,529,000 |
| OTHER MEATS AND MEAT PRODUCTS | | | | |
| Lamb and mutton, frozen..... | 17,179,000 | 16,893,000 | 19,113,000 | 21,032,000 |
| Veal, frozen..... | 13,085,000 | 13,252,000 | 8,914,000 | |
| All edible offal, frozen and cured..... | 65,263,000 | 56,090,000 | 46,955,000 | 85,700,000 |
| Canned meats and meat products..... | 33,275,000 | 22,637,000 | 17,087,000 | |
| Sausage room products..... | 17,178,000 | 13,573,000 | 29,293,000 | |
| Lard..... | 118,652,000 | 65,165,000 | 79,182,000 | *146,872,000 |
| Rendered pork fat..... | 3,587,000 | 3,591,000 | 4,165,000 | |

Included in above figures are the following government-held stocks in Cold Storage, outside of processors' hands, as at Feb. 1, 1947: beef, 13,633,000 lbs.; pork, 11,316,000 lbs.; lamb and mutton, 908,000 lbs.; veal, 1,337,000 lbs.; lard and rendered pork fat, 420,000 lbs.

*Lard and rendered pork fat.

LIGHT AND MEDIUM WEIGHTS IMPROVE BUT HEAVY BUTCHER CUTTING LOSS RISES

(Chicago costs and credits, first three days of week)

Both product values and live hog costs advanced to higher levels this week, resulting in fair improvement in cutting results for light and medium weight animals, but a slight increase in the minus margin on heavier butchers. Light stock cut out with only a 69c per cwt. loss as compared to a minus 82c in the previous week and continued in the most favorable position. Medium

weights showed a minus \$1.29 compared with \$1.49 last week, while heavy hogs slipped from minus \$2.64 to minus \$2.69.

Each packer should figure his own test, using actual costs, credits, yields and realizations. This test is worked out for illustrative purposes only.

| —180-220 lbs.— | | | | | | —220-240 lbs.— | | | | | | —240-270 lbs.— | | | | | | | | | | | | | | | | | | |
|------------------------------|-------|---------------|-----------------|---------------|----------------------|---------------------------|-------|-------|---------------|-----------------|---------------|----------------------|---------------------------|---------|---------|---------------|-----------------|---------------|----------------------|---------------------------|-------|-------|---------------|-----------------|---------------|----------------------|---------------------------|-------|---------|---------|
| | | Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | | | Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | | | Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | | | Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | | | |
| Regular hams | 14.0 | 20.9 | 47.2 | \$ 6.61 | \$ 9.44 | 13.8 | 19.4 | 47.2 | \$ 6.51 | \$ 9.16 | 13.0 | 18.1 | 50.0 | 6.50 | 9.05 | 12.8 | 17.9 | 50.0 | 6.40 | 8.95 | 12.6 | 17.7 | 50.0 | 6.30 | 8.90 | 12.4 | 17.5 | 50.0 | 6.20 | 8.85 |
| Shin hams | 5.7 | 8.1 | 31.3 | 1.78 | 2.54 | 5.5 | 7.7 | 31.3 | 1.72 | 2.41 | 5.4 | 7.4 | 29.2 | 1.58 | 2.16 | 5.2 | 7.2 | 29.2 | 1.58 | 2.16 | 5.0 | 7.0 | 29.2 | 1.58 | 2.16 | 4.8 | 6.8 | 29.2 | 1.58 | 2.16 |
| Phases | 4.3 | 6.9 | 38.0 | 1.63 | 2.28 | 4.1 | 5.8 | 37.0 | 1.52 | 2.15 | 4.1 | 5.7 | 36.0 | 1.50 | 2.10 | 3.9 | 5.5 | 35.0 | 1.40 | 1.95 | 3.7 | 5.3 | 34.0 | 1.30 | 1.90 | 3.5 | 5.1 | 33.0 | 1.20 | 1.85 |
| Buton butts | 10.1 | 14.5 | 47.5 | 4.80 | 6.89 | 9.9 | 13.8 | 45.5 | 4.50 | 6.28 | 9.7 | 13.4 | 39.5 | 3.83 | 5.29 | 9.5 | 13.0 | 38.5 | 3.73 | 5.19 | 9.3 | 12.6 | 37.5 | 3.63 | 5.09 | 9.1 | 12.2 | 36.5 | 3.53 | 4.99 |
| Loins (blade in) | 11.1 | 15.8 | 44.4 | 4.90 | 7.02 | 9.6 | 13.4 | 41.2 | 3.96 | 5.52 | 9.4 | 13.0 | 40.2 | 3.86 | 5.42 | 9.2 | 12.6 | 39.2 | 3.76 | 5.32 | 9.0 | 12.2 | 38.2 | 3.66 | 5.22 | 8.8 | 11.8 | 37.2 | 3.56 | 5.12 |
| Bellevue, D. S. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Pet. hams | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Plates and joints | 2.9 | 4.2 | 20.5 | 1.20 | 1.68 | 2.8 | 4.0 | 19.5 | 1.10 | 1.58 | 2.7 | 3.9 | 18.5 | 1.00 | 1.47 | 2.6 | 3.8 | 17.5 | 0.90 | 1.37 | 2.5 | 3.7 | 16.5 | 0.80 | 1.27 | 2.4 | 3.6 | 15.5 | 0.70 | 1.23 |
| Raw leaf | 2.2 | 3.2 | 25.1 | 1.55 | 2.20 | 2.2 | 3.1 | 25.1 | 1.55 | 2.20 | 2.1 | 3.0 | 24.1 | 1.45 | 2.10 | 2.0 | 2.9 | 23.1 | 1.35 | 2.00 | 1.9 | 2.8 | 22.1 | 1.25 | 1.90 | 1.8 | 2.7 | 21.1 | 1.15 | 1.90 |
| P. S. lard, head, wt. | 12.9 | 18.4 | 28.0 | 3.61 | 5.15 | 11.4 | 15.8 | 28.0 | 3.19 | 4.42 | 10.4 | 14.5 | 28.0 | 2.91 | 4.06 | 9.4 | 13.5 | 28.0 | 2.71 | 3.76 | 8.4 | 12.5 | 28.0 | 2.51 | 3.56 | 7.4 | 11.5 | 28.0 | 2.31 | 3.36 |
| Sausages | 1.6 | 2.3 | 35.2 | 1.56 | 2.16 | 1.6 | 2.2 | 34.2 | 1.46 | 2.06 | 1.5 | 2.1 | 33.2 | 1.36 | 1.96 | 1.4 | 2.0 | 32.2 | 1.26 | 1.86 | 1.3 | 1.9 | 31.2 | 1.16 | 1.76 | 1.2 | 1.8 | 30.2 | 1.06 | 1.71 |
| Regular trimmings | 3.2 | 4.6 | 23.6 | 1.76 | 2.46 | 3.0 | 4.2 | 22.6 | 1.66 | 2.36 | 2.9 | 4.0 | 21.6 | 1.56 | 2.26 | 2.8 | 3.9 | 20.6 | 1.46 | 2.16 | 2.7 | 3.8 | 19.6 | 1.36 | 2.06 | 2.6 | 3.7 | 18.6 | 1.26 | 2.01 |
| Feet, tails, neckbones | 2.0 | 2.9 | 12.0 | 1.24 | 1.74 | 2.0 | 2.8 | 11.0 | 1.14 | 1.64 | 1.9 | 2.7 | 10.0 | 1.04 | 1.54 | 1.8 | 2.6 | 9.0 | 0.94 | 1.44 | 1.7 | 2.5 | 8.0 | 0.84 | 1.34 | 1.6 | 2.4 | 7.0 | 0.74 | 1.34 |
| Offal and miscellaneous | | | | 1.00 | 1.43 | | | | 1.00 | 1.40 | | | | | | | | | | | | | | | | | | | | |
| TOTAL YIELD AND VALUE | 70.0 | 100.0 | | \$27.06 | \$38.66 | 71.5 | 100.0 | | \$26.24 | \$36.74 | 72.0 | 100.0 | | \$24.52 | \$34.07 | 73.5 | 100.0 | | \$23.80 | \$33.57 | 75.0 | 100.0 | | \$23.08 | \$33.07 | 76.5 | 100.0 | | \$22.36 | \$32.57 |
| Cost of hogs | | | | \$26.71 | | | | | \$26.62 | | | | | | \$26.53 | | | | \$26.44 | | | | | | | | | | | |
| Condemnation loss | | | | .14 | | | | | .14 | | | | | | .14 | | | | .13 | | | | | | | | | | | |
| Handling and overhead | | | | .50 | | | | | .77 | | | | | | .77 | | | | .72 | | | | | | | | | | | |
| TOTAL COST PER CWT. | | | | \$27.35 | \$39.64 | | | | \$27.53 | \$39.50 | | | | \$27.81 | \$39.50 | | | | \$28.29 | \$39.50 | | | | | | | | | | |
| TOTAL VALUE | | | | \$27.06 | \$38.66 | | | | \$26.24 | \$36.74 | | | | \$24.52 | \$34.07 | | | | \$23.80 | \$33.57 | | | | | | | | | | |
| —Cutting margin | | | | \$.89 | \$.98 | | | | \$ 1.29 | \$ 1.76 | | | | \$ 2.69 | \$ 3.72 | | | | \$ 2.69 | \$ 3.72 | | | | | | | | | | |
| —Margin last week | | | | .82 | 1.21 | | | | 1.49 | 2.09 | | | | 2.64 | 3.67 | | | | 2.64 | 3.67 | | | | | | | | | | |

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

| | |
|--|-------|
| Week ended Feb. 19, 1947 per lb. | |
| Choice native steers— All weights | 38@41 |
| Good native steers— All weights | 35@37 |
| Commercial native steers— All weights | 28@32 |
| Cow, commercial | 24@26 |
| Cow, canner and cutter | 20@22 |
| Hindquarters, choice | 51@55 |
| Forequarters, choice | 36@40 |
| Cow, hindquarter, comm. | 28@30 |
| Cow, forequarter, comm. | 22@26 |

BEEF CUTS

| | |
|---------------------------|-----------|
| Steer loin, choice | 70@80 |
| Steer loin, good | 60@64 |
| Steer loin, commercial | 40@46 |
| Steer round, choice | 40@41 |
| Steer round, good | 38@41 |
| Steer rib, choice | 53@57 |
| Steer rib, good | 45@47 |
| Steer rib, commercial | 35@38 |
| Steer rib, utility | 30@32 |
| Steer sirloin, choice | 80@85 |
| Steer sirloin, commercial | 38@40 |
| Steer chuck, choice | 33@36 |
| Steer chuck, good | 28@32 |
| Steer chuck, commercial | 24@28 |
| Steer brisket, choice | 22@24 |
| Steer brisket, good | 20@22 |
| Steer back, good | 22@24 |
| Fore shanks | 19@21 |
| Hind shanks | 16@18 |
| Beef tenders | 1.10@1.20 |
| Steer plates | 24@25 |

VEAL—HIDE ON

| | |
|--------------------|-------|
| Choice carcass | 43@44 |
| Good carcass | 40@41 |
| Commercial carcass | 30@33 |
| Utility | 22@24 |

BEEF PRODUCTS

| | |
|---|---------------|
| Brains | 7 @ 8 |
| Hearts | 15 1/2 @ 16 |
| Tongues, select, 3 lbs. & up, fresh or froz. | 29 @ 31 |
| Tongues, house run, | 24 @ 27 |
| Tripe, cooked | 7 1/2 @ 8 1/2 |
| Kidneys | 18 @ 20 |
| Livers, selected | 41 @ 45 |
| Cheek meat | 18 @ 19 |
| Lips | 9 @ 10 |
| Lungs | 6 @ 10 |
| Melts | 6 |

FRESH PORK AND PORK PRODUCTS

| | |
|-------------------------------|-----------------|
| Fresh sk. ham, 8/18 | 53 |
| Reg. pork loin, uncl. 12 lbs. | 51 |
| Picnics | 34 |
| Skinned shldrs., bone in | 32@33 |
| Spareribs, under 3 lbs. | 38@39 |
| Boston butts, 3/8 lbs. | 40 |
| Boneless butts, c.t. | 54@55 |
| Pigs' feet, front | 8@10 |
| Kidneys | 14@15 |
| Livers | 22 |
| Brains | 13@14 |
| Ears | 11@12 |
| Snouts, lean in | 10 1/2 @ 10 3/4 |

SAUSAGE MATERIALS

| | |
|--------------------------|-------------|
| Reg. pork trim (50% fat) | 24 1/2 @ 25 |
| Sp. lean pork trim, 85% | 37 |
| Ex. lean pork trim, 95% | 38 @ 39 |
| Pork cheek meat | 25 |
| Boneless bull meat | 31 1/2 @ 32 |
| Boneless chucks | 34 |
| Shank meat | 20 |
| Beef trimmings | 20 |
| Dressed canners | 20 |
| Dressed cutter cows | 22 |
| Dressed bologna bulls | 24 1/2 |
| Pork tongues | 21 @ 22 |

CALF

| | |
|-------------------------|-------|
| Choice, 225 to 300 lbs. | 38@40 |
| Good, 225 lbs. down | 36@38 |
| Commercial | 38@40 |

LAMBS

| | |
|------------------|-------|
| Choice lambs | 41@43 |
| Good lambs | 40@41 |
| Commercial lambs | 36@38 |
| Utility | 32@33 |

MUTTON

| | |
|-----------------|-------|
| Good and choice | 15@16 |
| Commercial | 14@15 |
| Cull | 12@14 |

WHOLESALE SMOKED MEATS

| | |
|---------------------------------|-------|
| Fancy regular hams, | 52@54 |
| 14/18 lbs., parchment paper | 52@54 |
| Fancy skinned hams, | 54@56 |
| 14/18 lbs., parchment paper | 54@56 |
| Fancy trim, brisket off, bacon, | 55@58 |
| 8 lb. down, wrap | 53@56 |
| Square cut seedless bacon, | 53@56 |
| 8 lb. down, wrap | 53@56 |
| No. 1 beef sets, smoked | .. |
| Insides, C Grade | .. |
| Outsides, C Grade | .. |
| Knuckles, C Grade | .. |

DRY SAUSAGE

| | |
|-----------------------------|---------|
| Cervelat, ch. hog bungs | 62 1/2 |
| Thuringer | 39 @ 42 |
| Farmer | 57 @ 58 |
| Holsteiner | 56 @ 58 |
| B. C. salami, ch. | 70 |
| B. C. salami, new condition | 41 @ 42 |
| Genoa style salami, ch. | 80 @ 84 |
| Pepperoni | 64 |
| Mortadella, new condition | 37 |
| Cappicola (cooked) | 76 |
| Italian style hams | 73 |

DOMESTIC SAUSAGE

| | |
|-----------------------------|-------------|
| Pork sausage, hog casings | 30 |
| Pork sausage, bulk | 36 |
| Frankfurters, sheep casings | 39 |
| Frankfurters, hog casings | 37 |
| Bologna | 34 |
| Bologna, artificial casings | 34 |
| Smoked liver, hog bungs | 39 @ 40 |
| Head cheese | 27 1/2 |
| New Eng. lunch, specialty | 50 @ 51 |
| Mixed luncheon spec., ch. | 35 @ 36 1/2 |
| Tongue and blood | 41 1/2 |
| Blood sausage | .. |
| Souse | 26 @ 27 |
| Polish sausage | 45 @ 45 1/2 |

VINEGAR PICKLED PRODUCTS

| | |
|-------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$37.50 |
| Regular tripe, 200-lb. bbl. | .. |
| Honeycomb tripe, 200-lb. bbl. | .. |

SPICES

| (Basis Chgo., orig. bbls., bags, bales) | Whole | Ground |
|---|--------|--------|
| Allspice, prime | 28 | 31 |
| Realifted | 29 | 32 |
| Chili powder | 20 1/2 | 25 1/2 |
| Cloves, Zanzibar | 21 1/2 | 24 1/2 |
| Ginger, Jam., unbl. | 19 1/2 | 23 1/2 |
| Cochin | 19 1/2 | 23 1/2 |
| Mace, fcy. Banda | .. | .. |
| East Indies | .. | .. |
| West Indies | 1.90 | .. |
| Mustard, flour, fcy. | 35 | .. |
| No. 1 | 26 | .. |
| West India Nutmeg | 1.05 | .. |
| Paprika, Spanish | 60 | .. |
| Pepper, Cayenne | 54 1/2 | .. |
| Red, No. 1 | 55 1/2 | .. |
| Pepper, Packers | 75 | .. |
| Pepper, black | 65@70 | .. |
| Pepper, white | 73@75 | .. |

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

| | |
|---|-------------|
| Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack | 40 @ 41 |
| Domestic rounds, over 1 3/4 in., 140 pack | 40 @ 41 |
| Export rounds, wide, over 1 1/2 in. | 35 @ 36 |
| Export rounds, medium, 1 1/2 to 1 3/4 in. | 30 @ 31 |
| Export rounds, narrow, 1 1/2 in. under | 1.00 @ 1.10 |
| No. 1 weasands, 22 in. up, 9 @ 11 | .. |
| No. 1 weasands, 24 in. up, 11 @ 12 | .. |
| No. 2 weasands | 6 @ 8 |
| No. 1 beef bungs | 21 @ 22 |
| Middle sewing, 1 1/2 @ 2 in. | 1.20 @ 1.40 |
| Middle, select, wide, 2 1/2 @ 2 3/4 in. | 1.40 @ 1.60 |
| Middle, select, extra, 2 1/2 @ 2 3/4 in. | 1.40 @ 1.60 |
| Middle, select, extra, 2 1/2 in. & up | 1.40 @ 1.60 |
| Dried or salted bladders, per piece: | .. |
| 12-15 in. wide, flat | 11 @ 14 |
| 10-12 in. wide, flat | 10 @ 11 |
| 8-10 in. wide, flat | 8 @ 11 1/2 |

Pork casings:

| | |
|--------------------------------|-------------|
| Extra narrow, 29 mm. & dn. | 3.00 @ 3.70 |
| Narrow medium, 29 @ 32 mm. | 2.00 @ 2.70 |
| Medium, 32 @ 35 mm. | 2.20 @ 2.90 |
| Spe. medium, 35 @ 38 mm. | 2.00 @ 2.70 |
| Wide, 38 @ 43 mm. | 2.00 @ 2.70 |
| Extra wide, 43 mm. | 2.00 @ 2.70 |
| Export bungs, 34 in. cut | 57 @ 64 |
| Large prime bungs, 34 in. cut | 31 @ 34 |
| Medium prime bungs, 34 in. cut | 26 @ 29 |
| Small prime bungs | 13 @ 15 |
| Middles, per set | 30 @ 35 |

CURING MATERIALS

| | Cwt |
|---|----------|
| Nitrite of soda (Chgo. w/bas) | .. |
| in 425-lb. bbls., del. | 1.75 |
| Saltpeter, a. ton, f.o.b. N. Y. | .. |
| Dbl. refined gran. | 9.25 |
| Small crystals | 12.60 |
| Medium crystals | 12.60 |
| Pure rfd., gran. nitrate of soda | 4.25 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt in min. car of 80,000 lbs. | .. |
| only, f.o.b. Chgo., per ton: | .. |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 8.90 |
| Sugar— | .. |
| Raw, 96 basis, f.o.b. | .. |
| New Orleans | 5.30 |
| Standard gran., f.o.b. refiners (2%) | 6.10 |
| Packers' curing sugar, 250 lb. bags, f.o.b. Rosette, La., less 2% | 8.10 |
| Dextrose, in car lots, per cwt., (cotton) | 4.80 |
| in paper bags | 4.70 |

SEEDS AND HERBS

| | Ground | Whole for bulk |
|-------------------------|--------|----------------|
| Caraway seed | 28 | 30 |
| Cominos seed | 45 | 50 |
| Mustard seed, fcy. yel. | 30 | .. |
| American | 28 | .. |
| Marjoram, Chilean | 14 | 19 |
| Oregano | 19 | 22 |

AROMIX PRODUCTS

HIGH QUALITY SEASONINGS AND SPECIALTIES

DEPENDABLE LIQUID AND DRY CURING COMPOUNDS

SUPERIOR BINDERS, EMULSIFIERS, PRESERVATIVES

CUSTOM BLENDING... OUR SPECIALTY

SCIENTIFIC MANUFACTURING AND PRECISION CONTROL

AROMIX

CORPORATION

612 W. LAKE ST., CHICAGO 6, ILL., DEArborn 0990

Only the NIAGARA * Aero-Pass Condenser has the Oilout, Duo-Pass and Balanced Wet Bulb Control



NIAGARA BLOWER CO. 405 LEXINGTON AVE. NEW YORK 17, N. Y.

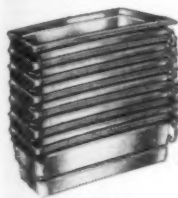
ALUMI-LUG

PATS. PENDING

The Sanitary and Lightweight Aluminum Delivery and Storage Box



Loaded ALUMI-LUGS may safely be stacked 5 and 6 high for bulk deliveries or plant storage.



Tapered construction allows for compact nesting when not in use.

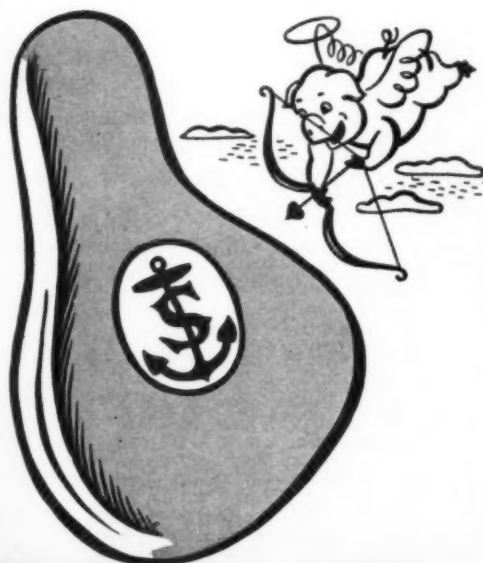
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J. M. GORDON COMPANY
 756 South Broadway Los Angeles 14, Calif.
 MANUFACTURERS AND MARKETERS

COMPLETELY SANITARY—Non corrosive alloy... Will not contaminate wet meats... welded construction eliminates bacteria traps... quickly and thoroughly cleaned... can't chip, no plating to wear off... approved by meat and health inspectors

LIGHTWEIGHT YET RUGGED—Inside dimensions are 32" x 13½" x 10" deep but weighs only 11½ lbs... Withstands severe drop tests and road shocks... special alloy used has tensile strength of 42,000 lbs. per sq. in.

DUAL PURPOSE STACKING BAR AND HANDLE—Handles are non-removable and in stacking position will support 5 or more ALUMI-LUGS with up to 900 lb. load

REDUCES COSTS—Life expectancy of 10 years or more eliminates need for constant replacement and results in a lower yearly cost... embossing of firm name on both sides of box insures against loss



SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

The National Provisioner—February 22, 1947

DRESS UP

YOUR SAUSAGE LINE WITH

NATURAL SAUSAGE CASINGS

Berth. Levi & Co., Inc.

OUR 65th YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON
 BUENOS AIRES • AUSTRALIA • WELLINGTON



THE
 HOLLYMATIC
 ELECTRIC
 HAMBURGER
 PATTY
 MAKER
Makes
 1800 PATTIES
 PER HOUR

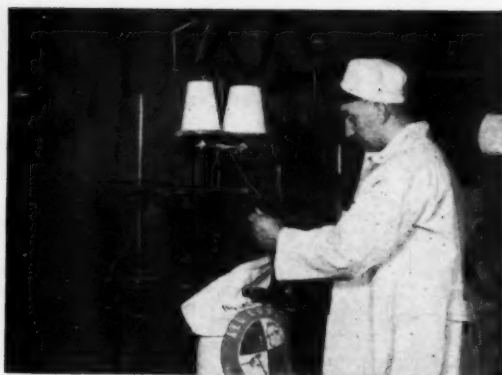
- Each patty on a separate sheet of waxed paper
- Automatically molded, stacked and counted
- Every patty uniform in size and weight from one to four ounces
- Perfectly sanitary—no patty touched by hand
- Compact—only 18x18 inches at base
- \$850.00 F.O.B. Chicago, Stak-Kounter \$80.00 extra
- No juices lost
- ALSO MAKES STEAK AND PORK SAUSAGE PATTIES

Holly Molding Devices, Inc.

6733 South Chicago Avenue
 Chicago 37, Illinois

756 South Broadway
 Los Angeles 14, California

UNION SPECIAL



The ideal all-around bag closing equipment for regular plant production is Union Special Class 21800 table type machine equipped with either a Class 14500 or Class 80600 fully enclosed sewing head. Class 21800 machines can be equipped with vertically adjustable or fixed heads; the conveyors on all machines in this group are vertically adjustable to varying heights of bags sewed. They have a double clutch mechanism for independent or synchronized conveyor belt travel. A conveniently located single foot pedal controls both sewing head and conveyor. Write for NEW BULLETIN NO. 200. UNION SPECIAL MACHINE COMPANY, 429 N. Franklin Street, Chicago 10, Illinois.

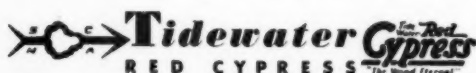
Bag Closing Machines

TIDEWATER RED CYPRESS
Is the Answer to Any Problem of DECAY...
ODOR, TASTE or ACID!

...Its Superior Qualities Make It Ideal for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English descent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlantic Coastal Plain where lie buried cypress trees that grew over 100,000 years ago in the Pleisto-

cene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it lacks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.



CAN BE FURNISHED FROM ST. LOUIS STOCKS

FLEISHEL LUMBER CO.

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, FEBRUARY 20, 1947

REGULAR HAMS

| Fresh or Frozen | S.P. |
|-----------------|------|
| 8-10 | 50n |
| 10-12 | 49n |
| 12-14 | 49n |
| 14-16 | 49n |

BOILING HAMS

| Fresh or Frozen | S.P. |
|-----------------|------|
| 16-18 | 49n |
| 18-20 | 48n |
| 20-22 | 45n |

SKINNED HAMS

| Fresh or Frozen | S.P. |
|-----------------|------|
| 10-12 | 52 |
| 12-14 | 52 |
| 14-16 | 52 |
| 16-18 | 52 |
| 18-20 | 52 |
| 20-22 | 46 |
| 22-24 | 43 |
| 24-26 | 39 |
| 26-30 | 37 |
| Inc. | 35½ |

FAT BACKS

| Green or Frozen | Cured |
|-----------------|-------|
| 6-8 | 22n |
| 8-10 | 22n |
| 10-12 | 22n |
| 12-14 | 22n |

| | |
|-------------|-----|
| 14-16 | 22n |
| 16-18 | 22n |
| 18-20 | 22n |
| 20-22 | 22n |

OTHER D. S. MEATS

| Fresh or Frozen | Cured |
|----------------------|-------|
| Regular plates | 24n |
| Clear plates | 22n |
| Square jowls | 23½ |
| Jowl butts | 22 |

PICNICS

| Fresh or Frozen | S.P. |
|---------------------|----------|
| 4-6 | 34 |
| 6-8 | 34 |
| 8-10 | 30 |
| 10-12 | 27½ @ 28 |
| 12-14 | 27½ @ 28 |
| 8-up, No. 2's | 27½ |
| Inc. | 27½ |

BELLIES

| Fresh or Frozen | Cured |
|-----------------|----------|
| 6-8 | 47 |
| 8-10 | 46 @ 46½ |
| 10-12 | 45 @ 45½ |
| 12-14 | 42 @ 42½ |
| 14-16 | 39½ @ 40 |
| 16-18 | 35 @ 35½ |
| 18-20 | 34 @ 34½ |

D. S. BELLIES

| Clear | Cured |
|-------------|----------|
| 18-20 | 31 @ 31½ |
| 20-25 | 31 @ 31½ |
| 25-30 | 31 @ 31½ |
| 30-35 | 29½ @ 30 |
| 35-40 | 29½ @ 30 |
| 40-50 | 28½ @ 29 |

FUTURE PRICES

MONDAY, Feb. 17, 1947

| LARD Open High | Low | Close |
|----------------------------|-------|---------|
| July 29.75 | 29.95 | 29.30b |
| Sept. 28.40 | 29.15 | 28.30ax |
| Oct. No bids or offerings. | | |
| Nov. 26.00 | 26.00 | 25.95ax |

Sales: 21 lots.

Open interest at close Fri.: July, 88; Sept., 58 and Nov., 21.

TUESDAY, FEB. 18, 1947

| LARD | Low | Close |
|----------------------------|-------|---------|
| July 29.37½ | 28.50 | 29.37½ |
| Sept. 28.50 | 28.40 | 28.35ax |
| Oct. No bids or offerings. | | |
| Nov. 24.65 | 24.65 | 24.50ax |

Sales: 5 lots.

Open interest at Close Monday, July, 86; Sept., 58 and Nov., 24.

WEDNESDAY, FEB. 19, 1947

| LARD | Low | Close |
|----------------------------|--------|---------|
| July 29.25 | 29.40b | 29.25 |
| Sept. 28.25 | 28.50 | 28.00ax |
| Oct. No bids or offerings. | | |
| Nov. 24.00 | 24.00 | 24.50ax |

Sales: 5 lots.

Open interest at Close Tuesday, July, 86; Sept., 58; Nov., 23.

THURSDAY, FEB. 20, 1947

| LARD | Low | Close |
|----------------------------|-------|--------|
| July 29.50 | 29.50 | 29.00n |
| Sept. 28.45 | 28.45 | 28.25 |
| Oct. No bids or offerings. | | |
| Nov. 24.00 | 24.00 | 24.50n |

Sales: 5 lots.

Open interest at Close Wed., July, 86; Sept., 60; Nov., 23.

FRIDAY, FEB. 21, 1947

| LARD | Low | Close |
|----------------------------|--------|-------|
| July 29.00 | 29.10a | 28.50 |
| Sept. 28.00 | 28.10b | 28.00 |
| Oct. No bids or offerings. | | |
| Nov. 24.00 | 24.00 | 24.00 |

Open interest at Close Thurs., July, 88; Sept., 62; Nov. 23.

WEEK'S LARD PRICES

| | Tierces | Loose | Leaf |
|---------------|-----------|-----------|--------|
| | P.S. Lard | P.S. Lard | Raw |
| Feb. 17 | 29.50n | 28.00n | 25.50n |
| Feb. 18 | 29.50n | 28.00ax | 25.50n |
| Feb. 19 | 29.50n | 28.00n | 25.50n |
| Feb. 20 | 30.00n | 28.50n | 25.50n |
| Feb. 21 | 30.00n | 29.00ax | 26.00n |

PACKER'S WHOLESALE PRICES

| | |
|---|-----------|
| Refined lard, tierces, f.o.b. Chgo. | 30½ |
| Kettle rend., tierces, f.o.b. Chgo. | 31 @ 32 |
| Leaf, kettle rend., tierces, f.o.b. Chgo. | 32 |
| Neutral, tierces, f.o.b. Chgo. | 23½ |
| Standard shortening, tierces, f.o.b. Chgo. | 3.34-3.35 |
| Shortening, tierces, cal Hydrogenated | 35½ |

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended February 15, 1947, were 8,231,000 lbs.; previous week 8,583,000 lbs.; for the corresponding week last year 7,197,000 lbs.; January 1 to date 50,458,000 lbs., compared with 45,108,000 same period a year ago.

Shipments of hides from Chicago for the week ended February 15, 1947, were 4,203,000 lbs.; previous week, 3,955,000 lbs.; same week last year, 6,265,000 lbs.; January 1 to date 30,071,000 lbs., compared with 32,120,000 lbs. a year earlier.

CANADIAN KILL

Total hog slaughter for the week ended February 1 was 74,853. Beef slaughter at 24,555 decreased 32 per cent from a year ago. Slaughter of sheep and lambs was 24 per cent under a year earlier.



Lipton SMOKE Unit

"WASHES SMOKE CLEAN"

"Revolutionizes the Smoking Process"

Says Jean Hanache, Well-Known Chemist

**Our enthusiastic customers
write our best advertisements**

U. S. Pat.

other Pat. Pend.

The Lipton Smoke Unit ...

eliminates fire hazards ... cuts
sawdust bill in half ... uses no
fuel ... delivers clean smoke at
rate of 500 cubic feet per minute
... eliminates need for cleaning
smokehouse walls ... provides
good circulation to all parts of
the house ... permits better tem-
perature control ... saves mate-
rially on cleaning time and cost
... imparts better, more uniform
color ... eliminates streaking
and spotting.

**Write for Performance Records
of Lipton Smoke Unit in Actual
Operation.**



MARTIN H. LIPTON CO., INC.

32 TENTH AVENUE, NEW YORK 14, N. Y.

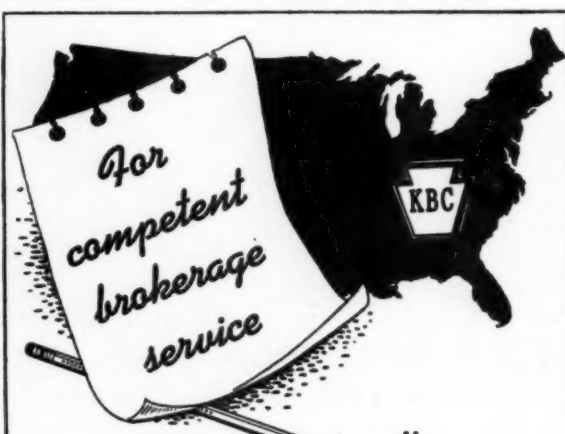
Export Representative **PAUL E. MOSS**, Empire State Building, New York 1, N. Y.



You have to know quality... and you do

You men, the packers upon whom America depends so much for their high quality meats have to know what the meaning of quality is! And you do! For that reason the health standards of America are so high. And for that reason you have selected top quality Adler Stockinets to do the important job of protecting these precious meats on their shipments.

fred c. bahns SELLING AGENT FOR STOCKINETTES
222 West Adams Street, Chicago 6, Ill.
MADE BY
THE ADLER CO.
CINCINNATI 14, OHIO



call
the **KEYSTONE BROKERAGE
COMPANY** office nearest you

Boston 9, Mass. 84 State Street
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Philadelphia 3, Pa. 1737 Chestnut Street
Telephone—Rittenhouse 6-2062 Teletypewriter—PH 261
Chicago 4, Ill. 141 W. Jackson Boulevard
Telephone—WABash 8536 Teletypewriter—CG 958

**COMPLETE BROKERAGE SERVICE
TO THE MEAT INDUSTRY**

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

| | |
|----------------------------|-------|
| Choice, native, heavy..... | 41@42 |
| Choice, native, light..... | 39@40 |
| Commercial..... | 32@35 |
| Steer, helper, choice..... | 40@40 |
| Steer, helper, good..... | 36@38 |

BEEF CUTS

| City | |
|-------------------------------|-------|
| No. 1 ribs..... | 60@65 |
| No. 2 ribs..... | 52@55 |
| No. 1 loins..... | 75@80 |
| No. 2 loins..... | 65@70 |
| No. 1 hinds and ribs..... | 52@57 |
| No. 2 hinds and ribs..... | 47@50 |
| No. 1 rounds..... | 46@48 |
| No. 2 rounds..... | 44@46 |
| No. 1 chucks..... | 34@36 |
| No. 2 chucks..... | 30@34 |
| No. 3 chucks..... | 28@30 |
| Rolls, reg. 46@8 lbs. av..... | 30 |
| Rolls, reg. 66@8 lbs. av..... | 30 |
| Tenderloins, steers..... | 30 |
| Tenderloins, cows..... | 30 |
| Tenderloins, bulls..... | 30 |
| Shoulder clods..... | 30 |

FRESH PORK CUTS

| Western | |
|--|-------|
| Pork loins, fresh, 12 lbs. dr..... | 52@53 |
| Shoulders, regular..... | 31@32 |
| Butts, regular 3/8 lbs..... | 43@44 |
| Hams, regular, under 14 lbs..... | 48@49 |
| Hams, skinned fresh, under 14 lbs..... | 50@52 |
| Picnics, fresh, bone in..... | 32 |
| Pork trimmings, ex. lean..... | 36@37 |
| Pork trimmings, regular..... | 27@28 |
| Spare ribs, medium..... | 38@39 |
| Bellies, sq. cut, seedless, 8/12..... | 45 |

FANCY MEATS

| | |
|------------------------------|------|
| Tongues, corned..... | 50 |
| Veal breads, under 6 oz..... | 60 |
| 6 to 12 oz..... | 60 |
| 12 oz. up..... | 1.00 |

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, FEBRUARY 18, 1947

FRESH BEEF—STEER & HEIFER:

| | |
|------------------|-------------|
| Choice: | |
| 400-500 lbs..... | 33.00-40.00 |
| 500-600 lbs..... | 35.00-40.00 |
| 600-700 lbs..... | 40.00-42.00 |
| 700-800 lbs..... | 41.00-42.00 |

| | |
|------------------|-------------|
| Good: | |
| 400-500 lbs..... | 35.00-37.00 |
| 500-600 lbs..... | 35.00-37.00 |
| 600-700 lbs..... | 36.00-38.00 |
| 700-800 lbs..... | 36.00-38.00 |

| | |
|------------------|-------------|
| Commercial: | |
| 400-600 lbs..... | 32.00-35.00 |
| 600-700 lbs..... | 33.00-35.00 |

| | |
|------------------|------|
| Utility: | |
| 400-600 lbs..... | None |

| | |
|--------------------------|-------------|
| COW: | |
| Commercial, all wts..... | 25.00-28.00 |
| Utility, all wts..... | 23.00-24.00 |
| Canner, all wts..... | None |

FRESH VEAL & CALF CARCASS BASIS:

| | |
|------------------|-------------|
| Choice: | |
| 80-130 lbs..... | 42.00-45.00 |
| 130-170 lbs..... | 40.00-44.00 |

| | |
|------------------|-------------|
| Good: | |
| 50-80 lbs..... | 38.00-42.00 |
| 80-130 lbs..... | 40.00-43.00 |
| 130-170 lbs..... | 37.00-42.00 |

| | |
|----------------------------|----|
| Beef kidneys..... | 30 |
| Lamb fries..... | 30 |
| Beef livers..... | 30 |
| Ox tails under 1/2 lb..... | 30 |
| Over 1/2 lb..... | 30 |

DRESSED HOGS

| | |
|--|-------------|
| Hogs, gd. & ch., hd. on, H. fat in under 80 lbs..... | 36.50@38.50 |
| 81 to 90 lbs..... | 36.50@38.50 |
| 100 to 110 lbs..... | 37.00@38.50 |
| 120 to 130 lbs..... | 37.00@38.50 |
| 137 to 153 lbs..... | 38.00@39.50 |
| 154 to 171 lbs..... | 38.00@39.50 |
| 172 to 183 lbs..... | 38.00@39.50 |

VEAL—HIDE ON

| | |
|-------------------------|-------|
| Choice carcass..... | 40@42 |
| Good carcass..... | 40@42 |
| Commercial carcass..... | 34@36 |
| Utility..... | 24@26 |

CALF

| | |
|-----------------------------|-------|
| Choice, 225 to 300 lbs..... | 37@40 |
| Good, 225 lbs. down..... | 37@40 |
| Commercial..... | 34@36 |

LAMBS

| | |
|-------------------|-------|
| Choice lambs..... | 43@45 |
| Good lambs..... | 42@44 |
| Commercial..... | 34@36 |
| Utility..... | 24@26 |

BUTCHERS' FAT

| | |
|--------------------|-------|
| Shop fat..... | 30.00 |
| Breast fat..... | 28.00 |
| Edible suet..... | 28.00 |
| Inedible suet..... | 28.00 |

CALIFORNIA KILL

State-inspected kill of live stock for January, 1947:

| | |
|-------------|-------|
| Cattle..... | 28.00 |
| Calves..... | 28.00 |
| Hogs..... | 17.00 |
| Sheep..... | 21.00 |

Production for the month

| | |
|--|-----------|
| Sausage..... | 2,100,000 |
| Pork and beef..... | 4,821,000 |
| Lard and substitutes..... | 205,000 |
| Total..... | 6,980,000 |
| Plants under state inspection Jan. 31, 1947, 192. Plants under state approved municipal inspection Jan. 31, 1947, 136. | |

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES: Trade in tallow was rather limited this week and the market was strong and $\frac{1}{4}$ @ $\frac{1}{2}$ c higher on Thursday than at the beginning of the period. Production continues at a fairly high level but is insufficient to meet all demand. Strength has been particularly noticeable this week in the higher grades and on product for prompt delivery. Sales at midweek included several tanks of prime at 23c and some special at 22 $\frac{1}{2}$ c, all prices quoted are f.o.b. shipping points, February-March delivery.

Quotations on tallowes on Thursday were as follows: edible, 24@24 $\frac{1}{4}$ c; fancy, 23@23 $\frac{1}{4}$ c; choice, 23@23 $\frac{1}{2}$ c; prime (packer or renderer), 22 $\frac{1}{2}$ @23c; extra, 22 $\frac{1}{2}$ @23c; special, 22 $\frac{1}{2}$ @22 $\frac{1}{2}$ c; No. 1, 22 $\frac{1}{2}$ @22 $\frac{1}{2}$ c; No. 3, 22 $\frac{1}{2}$ @22 $\frac{1}{2}$ c, and No. 2, 20 $\frac{1}{2}$ cn.

GREASES: The market had a firm tone this week and higher grades and prompt delivery showed some advance. Production is not running as heavy as had been expected and some producers are being forced to delay deliveries set earlier for February and March. In one trade earlier in the week, involving eight tanks of prime and more than 25 tanks of fancy tallow and choice white grease, all sold at 23c for February-March shipment. All prices are in carlots, f.o.b. producer's plant.

Quotations on greases on Thursday were as follows: choice white, 23@23 $\frac{1}{4}$ c; renderers' choice white, 22 $\frac{1}{2}$ @23c; A white, 22 $\frac{1}{2}$ @22 $\frac{1}{2}$ c; B white, 22 $\frac{1}{4}$ @22 $\frac{1}{2}$ c; yellow, 22@22 $\frac{1}{4}$ c; house, 21 $\frac{1}{4}$ c, and brown, 20c nom.

HOW TO KEEP IN TOUCH

Journey Up and Down the Meat Trail columns and meet old friends, and make new acquaintances.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

| Ammoniates | |
|---|---------|
| Ammonium, sulphate, bulk, per ton, f.o.b. production point | \$30.00 |
| Blood, dried 16% per unit of ammonia | 8.00 |
| Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit | 2.00 |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports | 38.50 |
| in 100-lb. bags | 41.50 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk | nominal |
| Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia | 7.00 |

Phosphates

| | |
|--|---------|
| Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works | \$55.00 |
| Bone meal, raw, 4 $\frac{1}{2}$ % and 50% in bags, per ton, f.o.b. works | 70.00 |
| Superphosphate, bulk, f.o.b. Baltimore, 19% per unit | .80 |

Dry Rendered Tankage

| | |
|--|--|
| 45/50% protein, unground, \$1.35 per unit of protein | |
|--|--|

EASTERN FERTILIZER MARKET

New York, February 20, 1947
Most markets were easier during the past week and cracklings sold at \$1.35 f.o.b. eastern shipping points, and even at this figure the demand was not too heavy. Blood was offered at \$8.00 but with little buying interest.

Fertilizer chemicals are still in very heavy demand and the supply is short of buyers' requirements. Fertilizer manufacturers are shipping out mixed fertilizer to the trade and the demand from farm areas is very good.

OIL MEAL EXPORTS

Including the allocations announced recently to Sweden, France, Norway and Eire, the U. S. Department of Agriculture has made the following emergency export allocations of oil cake and meals since January 14: Belgium, 25,000 long tons; Netherlands, 20,000; Finland, 5,000; France, 25,000; Denmark, 10,000; Norway, 10,000; Sweden, 10,000, and Eire, 5,000.

BY-PRODUCTS MARKETS

(Chicago, February 20, 1947.)

Blood

| | |
|-----------------|--------------------------|
| Unground, loose | Unit Ammonia \$7.50@7.75 |
|-----------------|--------------------------|

Digester Feed Tankage Materials

| | |
|----------------------------|--------|
| Unground, per unit ammonia | \$7.25 |
| Liquid stick, tank cars | 2.25 |

Packinghouse Feeds

| | |
|---|-------------------------|
| 50% meat and bone scraps, bulk | Carlots per ton \$55.00 |
| 35% meat scraps, bulk | 50.00 |
| 50% feeding tankage with bone, bulk | 50.00 |
| 90% digester tankage, bulk | 52.00 |
| 80% blood meal, bulk | 123.00 |
| 65% BPL special steamed bone meal, bagged | 70.00 |

Bone Meal (Fertilizer Grades)

| | |
|-----------------------|-----------------------|
| Steam, ground, 3 & 50 | Per ton \$50.00@60.00 |
| Steam, ground, 2 & 26 | 50.00@60.00 |

Fertilizer Materials

| | |
|---------------------------------|-----------------|
| High grade tankage, ground | Per ton \$10@11 |
| 10@11% ammonia | 25.00@30.00 |
| Bone tankage, unground, per ton | 9.00 |
| Hoof meal, per unit ammonia | |

Dry Rendered Tankage

| | |
|----------|----------------|
| Cake | Per ton \$1.15 |
| Expeller | 1.15 |

Gelatine and Glue Stocks

| | |
|------------------------------------|-----------------|
| Calf trimmings (limed) | Per cent \$2.00 |
| Hide trimmings (green, salted) | 1.90@1.95 |
| Sinews and pizzles (green, salted) | 1.90@1.95 |
| Cattle jaws, skulls and knuckles | Per ton \$75.00 |
| Pig skin scraps and trim, per lb. | 17.00 |

Bones and Hoofs

| | |
|--------------------------------------|------------------|
| Round shins, heavy | Per ton \$200.00 |
| light | 200.00 |
| Flat shins, heavy | 200.00 |
| light | 200.00 |
| Blades, buttocks, shoulders & thighs | 105.00@110.00 |
| Hoofs, house run, assorted | 120.00@150.00 |
| Junk bones | 80.00 |

Animal Hair

| | |
|------------------------------|-------|
| Winter roll dried, per ton | Nom |
| Summer roll dried, per ton | Nom |
| Winter processed, black, lb. | Nom |
| Cattle switches | Nom |
| Winter processed, gray, lb. | 12-15 |

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**WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS**

VEGETABLE OILS

The vegetable oils markets have been firm to strong this week with progressively higher bids by buyers failing to uncover much product. The cottonseed oil market demonstrated particular paper strength but with no offerings.

SOYBEAN OIL: Prices showed little change from a week earlier with spot crude in tanks quoted at 28½¢, f.o.b. Decatur. Late spring delivery was bid at 28¢, and July-September at 25¢. On the New York futures March was quoted nominally at 30.00 and May at 29.00.

PEANUT OIL: The quotation of 32½¢@33¢ in tanks, southern points, was a little higher than the 32¢ paid and bid which prevailed last week.

CORN OIL: At midweek 32¢, mills, was paid and bid compared with the 31½¢ paid a week earlier.

OLIVE OIL: Sellers were reported to be asking \$7 to \$7.25 per gallon for Spanish oil and there were rumors of recent sales below this level.

COTTONSEED OIL: Although trade in crude was light to non-existent, the price of 32½¢ bid across the Belt at midweek compared with 31¢ a week ago.

Trading in the cottonseed oil futures market this week at New York was:

MONDAY, FEBRUARY 17, 1947

| | Open | High | Low | Close | Pr. ct. |
|------------|-------|-------|-------|-------|---------|
| March | | | | 34.50 | 34.50 |
| May | | 35.00 | 35.00 | 34.50 | 34.50 |
| July | | 35.00 | 35.00 | 34.50 | 34.50 |
| Sept. | | 30.50 | 30.50 | 30.30 | 30.25 |
| Oct. | | 27.50 | 27.50 | 26.85 | 26.50 |
| Dec. | | 27.50 | 27.25 | 26.85 | 26.50 |
| Jan., 1948 | | | | 27.00 | |

Total sales, 29 contracts.

TUESDAY, FEBRUARY 18, 1947

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| March | | | | 34.90 | 34.50 |
| May | | | | 34.50 | 34.50 |
| July | | | | 34.00 | 34.50 |
| Sept. | | | | 29.75 | 30.50 |
| Oct. | | 29.00 | 28.75 | 28.25 | 28.00 |
| Dec. | | 27.10 | 27.15 | 26.75 | 26.85 |
| Jan., 1948 | | | | 26.00 | 27.00 |

Total sales, 11 contracts.

WEDNESDAY, FEBRUARY 19, 1947

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| March | | | | 35.00 | 34.90 |
| May | | | | 45.50 | 34.50 |
| July | | 35.00 | 35.00 | 34.05 | 34.00 |
| Sept. | | | | 30.00 | 29.75 |
| Oct. | | 28.50 | 28.50 | 28.25 | 28.25 |
| Dec. | | 26.75 | 26.75 | 26.50 | 26.75 |
| Jan., 1948 | | | | 26.00 | 26.00 |

Total sales, 5 contracts.

THURSDAY, FEBRUARY 20, 1947

| | | | | | |
|------------|-------|-------|-------|-------|-------|
| March | | | | 30.00 | 30.00 |
| May | | | | 29.00 | 29.00 |
| July | | | | 27.00 | 27.00 |
| Sept. | | | | 27.00 | 27.00 |
| Oct. | | | | 23.00 | 23.00 |
| Dec. | | | | 21.50 | 21.50 |
| Jan., 1948 | | | | 21.00 | 21.00 |

Total sales: None.

*Bid. †Asked.

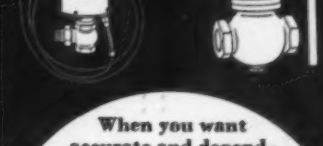
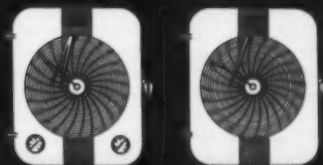
VEGETABLE OILS

| | | |
|---|-------|---------------|
| Crude cottonseed oil, carlots, f.o.b. mills | | 33¢ pd. |
| Valley | | 33¢ n. |
| Southeast | | 33¢ n. |
| Texas | | 33¢ n. |
| Soybean oil, in tanks, f.o.b. | | 28½¢ bid |
| mills, Midwest | | 33¢ pd. & bid |
| corn oil, in tanks, f.o.b. mills | | 29¢ |
| coconut oil, May-June | | |
| Raw soap stocks: | | |
| Cents per lb. del'd in tank cars | | |
| Cottonseed foots | | 8½¢ del'd |
| Midwest and West Coast | | 8½¢ del'd |
| East | | 8½¢ del'd |

OLEOMARGARINE

Prices f.o.b. Chgo.

| | | |
|---------------------------|-------|--------|
| White domestic, vegetable | | 36¢@38 |
| White animal fat | | 36¢@40 |
| Water churned pastry | | 35 |
| Milk churned pastry | | 36 |



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HIDES AND SKINS

Packer hide market slows up—Ex light native steers, light cows and few native steers sell steady—Lower bids for back-dating branded steers declined—Steady bids for calfskins.

Chicago

PACKER HIDES.—Trading so far this week in the packer hide market has been rather limited and inconclusive. The larger buyers, according to traders, have been comparatively inactive and have been talking lower prices, while actual buying interest seems to be confined so far to the smaller operators. Packers had ideas of higher prices early in the week but a limited volume of trading has been done at steady levels, and packers appear to be holding for steady prices at present, being generally in a fairly well sold up position. Reported sales of packer hides so far this week total 16,400, with 7,900 more moving at the end of previous week.

The only activity so far in native steers has been the sale of 2,700 mixed light and heavy native steers at mid-week at 25c; straight lights, of Jan. take-off, last sold at 25½c. One packer sold 1,800 Jan.-Feb., another 900 Dec.-Jan., and a third packer 1,000 mostly Dec.-Jan. extreme light native steers around early mid-week, all at 27c,

steady with last week's prices.

Last trading in branded steers was at 23c for Jan.-Feb. butt brands and Colorados together, previous week. Heavy Texas steers are quoted at 23c nom., on a parity with butts. Late last week, one packer sold 4,000 Dec., and another 1,800 Dec. light Texas steers at 23½c, or another ½c advance, reported going to a shoe manufacturer. Extreme light Texas steers are quoted 24c, nom., with branded cows. At late mid-week, a bid of 22¾c, or ¼c down, was reported to have been made for one packer's holdings of about 15,000 Oct. forward butt branded steers, but the bid has been declined so far.

At the close of last week, one packer sold 1,300 Jan. St. Paul heavy native cows at 25c, fully steady for that point; these had moved earlier in a range of 24c for regular points, 24½c for Milwaukee, and some picked points at 25c.

Bids of 27c were declined at the opening of the week for Kansas City light native cows but later 1,300 Feb. sold at 27c, steady price; one packer sold 5,100 River point Dec. light native cows at 27c, and 2,600 Omaha Dec.-Jan. at 26½c; later 1,000 more Omaha light cows sold at 26½c. These have been moving in a range of 26@27c, price favoring lighter average points.

Branded cows last sold at 24c for Oct. to Dec. take-off, and bids of 23½c were declined early this week for current take-off.

An outside packer, at the close of last week, sold 800 Jan.-Feb. bulls basis 18½c for natives and 17½c for branded bulls, or a cent over the last packer sale two weeks previous. Most packers were well sold up and accumulation has been slow.

Federally inspected slaughter of cattle for the week ended Feb. 15 was estimated at 301,000 head, a record high for any week in Feb., being ten percent over the 274,000 reported previous week, and 14 percent over the 264,000 of the same week a year ago.

Calf slaughter last week was estimated at 133,000 head, 37 percent over the 97,000 of previous week, and 29 percent over the 103,000 reported same week last year.

The livestock population report as of Jan. 1, issued this week, shows a total of 81,050,000 cattle and calves on farms on that date, about two percent less than a year earlier, and about five percent under the Jan. 1, 1945, peak; total is the lowest since Jan. 1, 1942, but still substantially above any year prior to 1943. If this decline in numbers follows the usual pattern of the cattle cycle, it is expected to continue four to seven more years.

OUTSIDE SMALL PACKERS.—Outside small packer hides have been more freely offered this week but tanner buyers have insisted on good light average stock and have been making discouraging bids on heavy stock. Some small packer stock running 42-lb. avgs. sold early this week at 22c, selected, trimmed, for all-weight native steers and cows, with brands at a cent less, and bulls moved basis 15½c for natives and brands a cent less. On some other sales, native bulls moved at 16c. However, some ordinary lots running 50-52 lb. avgs. can be bought at 20c.

PACIFIC COAST.—At midweek, 4,700 hides were reported sold in the Pacific Coast market at 19c, flat, for steers and cows, steady with last week. Later, 10,000 more hides were reported moving at 19½c for cows and 19c for steers, flat, f.o.b. shipping points, take-off reported comparable to packer take-off.

COUNTRY HIDES.—Trading has slowed up in the country market, with tanner buyers bidding lower. Some fairly light average country all-weights have been offered at 17½@18c, flat, trimmed, with tanner bids of 16@16½c, without much actual trading coming to light.

CALF AND KIPSKINS.—Last trading in packer calfskins was at 62½c for both 9½/15 lb. and under 9½ lb. Bids were reported around midweek at 62½c for both lights and heavies; while packers were reported not definitely offering, ideas of 65c for both lights and heavies were expressed in some quarters. One packer moved 8,700 Jan. kips at mid-week; while no details were disclosed, it was indicated prices were a

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FOR QUOTATION

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | | |
|-------------------|----------------------------|------------------|--------------------|
| | Week ended Feb. 20, '47 | Previous Week | Cor. week, 1946 |
| Hvy. nat. str. 25 | @25 1/4 | 25 @25 1/4 | @15 1/4 |
| Hvy. Tex. str. | @23a | @23a | @14 1/4 |
| Hvy. butt | @23 | @23 | @14 1/4 |
| brnd'd str. | @23 | @23 | @14 |
| Hvy. Col. str. | @23 | @23 | @14 |
| Ex-light Tex. | @24 | @24 | @15 |
| str. | @24 | @24 | @14 1/4 |
| Brnd'd cows | @24 | @24 | @15 1/4 |
| Hvy. nat. cows 24 | @25 | 24 @25 | @15 1/4 |
| Lt. nat. cows 26 | @27 | 26 @27 | @15 1/4 |
| Nat. bulls 19 | @19 1/4n | 19 @19 1/4n | @12 |
| Brnd'd bulls 18 | @18 1/4n | 18 @18 1/4n | @11 |
| Calfskins | @62 1/2 | @62 1/2 | 23 1/2 @27 |
| Kips, nat. | @35 | @35 | @20 |
| Kips, brnd'd 30 | @31n | 30 @31n | @17 1/4 |
| Slunks, reg. | @3.10 | @3.10 | @1.10 |
| Slunks, hrls. | 1.00 @1.10 | 1.00 @1.10 | @55 |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|-----------------|------------|-----------|------------|
| Nat. all-wts. | 20 @22 | 20 @22 | @15 |
| Brnd'd all wts. | 19 @21 | 19 @21 | @14 |
| Nat. bulls | 15 1/2 @16 | 14 @15 | @11 1/2 |
| Brnd'd bulls | 14 1/2 @15 | 13 @14 | @10 1/2 |
| Calfskins | 46 @50 | 45 @50 | 20 1/2 @23 |
| Kips, nat. | 29 @30 | 29 @30 | @18 |
| Slunks, reg. | @2.75 | @2.75 | @1.10 |
| Slunks, hrls. | .90 @1.00 | .90 @1.00 | @55 |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

| | | | |
|------------|------------|------------|------------|
| Hvy. str. | 16 1/2 @18 | 17 @19 | 14 1/2 @15 |
| Hvy. cows | 16 1/2 @18 | 17 @19 | 14 1/2 @15 |
| Bulls | 16 1/2 @18 | 17 @19 | @15 |
| Extremes | 16 1/2 @18 | 17 @19 | @15 |
| Bulls | 12 @12 1/2 | 12 @12 1/2 | 10 1/2 @11 |
| Calfskins | 30 @33 | 30 @33 | 16 @18 |
| Kipskins | 23 @25 | 23 @25 | @16 |
| Horsehides | 7.75 @9.00 | 8.00 @9.25 | 6.50 @8.00 |

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

| | | | |
|----------------|------------|------------|-------|
| Pkr. shearings | 2.00 @2.15 | 2.00 @2.15 | @2.15 |
| Dry pelts | .24 @.26 | .23 @.24 | @.25 |

FRIDAY'S CLOSINGS

Provisions

Although hogs reacted slightly from Thursday's new high, demand for all pork cuts was very strong and the market advanced briskly all down the line. Skinned hams were up 1@1 1/4c and light picnic gained 1c. Light green bellies were up to 47c and D. S. backs also climbed 1c. Refined lard in 50-lb. boxes sold at 31c, Chicago basis, and P. S. lard at 29c, Chicago. The market has been advancing so rapidly of late that prices vary widely each day.

Cottonseed Oil

Mar., 35.35b; May, 35.00b; July, 34.05b; Sept., 30.30b; 30.75ax; Oct., 28.25b, 28.75ax; Dec., 26.50; Jan., 25.95b; 26.50ax. Quiet. Sales, 8 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 15, 1947:

| | Week Feb. 15 | Previous week | Year ago |
|------------------------|-----------------|------------------|-------------|
| Cured meats, pounds | 20,445,000 | 25,356,000 | 11,947,000 |
| Fresh meats, pounds | 39,985,000 | 36,251,000 | 45,684,000 |
| Lard, pounds | 4,438,000 | 4,802,000 | 5,940,000 |

shade better than last reported trading, which was at 35c for northern natives and 32c for northern over-weights, 31c for southern natives and 31c for southern over-weights.

Packer regular slunks last sold at \$1.10, previous week; hairless slunks quoted \$1.00@1.10.

Chicago city calfskins are quoted @50c flat for all-weights, with city skins around 29@30c, flat. Country calfskins quoted 30@33c, flat, with country kips 23@25c, flat.

SHEEPSKINS.—There has not been much activity apparent on packer shearings and clips this week, although some trading may have been done under cover. One car of No. 1 packer shearings moved in a range of \$2.00@2.15; market quoted in this range, top for mutton quality and inside figure usually for straight run, with No. 2's nominal around \$1.40@1.60, and No. 3's 75@90c. Fall clips have been quiet and dull; some quote in a range of \$2.75@3.00, but there are rumors that some were offered at the inside figure in one direction and unsold. Pickled skins continue slow and quoted around \$16.00 per doz. packer production usually asked, with some other productions reported obtainable down to \$14.00. Last sales of packer wool pelts by interior Iowa packers are credited around \$4.00 per cwt. liveweight basis for Feb. pelts; some sales reported this week in the local market of good heavy pelts at \$3.65 each on a per piece basis.

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 17, 1947

| | Open | High | Low | Close |
|-------|--------|-------|-------|--------|
| June | 22.75 | 22.80 | 22.25 | 22.30b |
| Sept. | 22.60 | 22.60 | 21.90 | 21.50b |
| Dec. | 21.75b | 21.75 | 21.60 | 21.25b |

Closing 50 lower; Sales 41 lots.

TUESDAY, FEBRUARY 18, 1947

| | | | | |
|-------|--------|-------|-------|--------|
| June | 22.41 | 22.41 | 22.41 | 22.29b |
| Sept. | 21.45b | 21.55 | 21.50 | 21.40b |
| Dec. | 21.21b | 21.30 | 21.20 | 21.14b |

Closing 1 to 11 lower; Sales 15 lots.

WEDNESDAY, FEBRUARY 19, 1947

| | | | | |
|-------|-------|-------|-------|--------|
| June | 22.22 | 22.42 | 22.20 | 22.25b |
| Sept. | 21.05 | 21.25 | 21.05 | 21.15 |
| Dec. | 21.00 | 21.00 | 20.90 | 20.85b |

Closing 4 to 29 lower; Sales 29 lots.

THURSDAY, FEBRUARY 20, 1947

| | | | | |
|-------|--------|-------|-------|--------|
| June | 22.05b | 22.00 | 22.00 | 22.05b |
| Sept. | 20.95 | 21.50 | 20.65 | 20.85b |
| Dec. | 20.65b | 20.70 | 20.20 | 20.50b |

Closing 17 to 35 lower; Sales 21 lots.

FRIDAY, FEBRUARY 21, 1947

| | | | | |
|-------|--------|-------|-------|-------|
| June | 21.90b | 22.25 | 21.90 | 21.80 |
| Sept. | 20.65b | 21.00 | 20.90 | 20.90 |
| Dec. | 20.15b | 20.30 | 20.15 | 20.15 |

Closing 15 to 35 lower; sales 15.

EXPORTERS' GUIDE AVAILABLE

In its booklet, "Guides for New World Traders," just released, the Commerce department incorporates useful information for prospective exporters. In addition to pointing out some of the pitfalls of foreign markets the booklet includes a bibliography of government publications, U. S. and foreign government regulations and commercial directories.

Meat contains most of the minerals needed for good nutrition.

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LIVESTOCK MARKETS *Weekly Review*

Livestock Numbers Show Decrease for Third Year

(Continued from page 21.)

029,000 head compared with 6,837,000 a year earlier.

The number of sheep and lambs on

TABLE 3: HOGS BY CLASSES
(Thousands of Head)

| Year | Under 6 Mos. | Sows & Gilts | Other 6 Mos. & Over | Total Hogs |
|----------------------------|--------------|--------------|---------------------|------------|
| 1939-41 Avg. | 27,161 | 9,146 | 18,870 | 55,177 |
| 1939 | 25,111 | 9,409 | 15,441 | 50,012 |
| 1940 | 30,044 | 9,413 | 21,708 | 61,165 |
| 1941 | 26,328 | 8,565 | 19,400 | 54,353 |
| 1942 | 31,090 | 10,099 | 18,818 | 60,007 |
| 1943 | 38,401 | 13,334 | 22,146 | 73,881 |
| 1944 | 42,337 | 10,825 | 30,579 | 83,741 |
| 1945 | 27,212 | 9,223 | 22,896 | 59,331 |
| 1946 | 30,035 | 9,411 | 21,855 | 61,301 |
| 1947 (Prelim.) | 26,839 | 9,637 | 20,425 | 56,901 |
| 1947-Per Cent Change From: | | | | |
| 1946 | -11 | +2 | -7 | -7 |
| 1945 | -1 | +4 | -11 | -4 |
| 1939-41 Avg. | -1 | +5 | +8 | +3 |

feed on January 1 was only about 11 per cent below the average of the 1941-45 period and was abnormally large in relation to stock sheep numbers. Much of the decline in sheep numbers since 1943 has been a result of a marked decrease in the number of farms keeping sheep.

With the continued decline in stock

sheep numbers, all classes of sheep declined during 1946. Numbers of ewes one year old and over, estimated at 25,340,000, declined over 8 per cent and are now about 32 per cent or 12,000,000 head below the number at the beginning of 1942. Ewe lambs held for replacement declined 450,000 head and are only about 17 per cent of the number of ewes one year old and over. Except for 1945 this percentage is now the smallest in over 20 years and is not sufficient to check the decline in breeding ewe numbers.

P. & S. APPEAL PROCEDURE

Orders of the Secretary of Agriculture issued under the Packers and Stockyards Act would be subject to review in the U. S. Circuit Court of Appeals under a bill (HR 1470) introduced recently in Congress by Representative Michener. Such orders are at present subject to review by a special district court consisting of three judges with a right of appeal to the Supreme Court. Congressman Michener's bill would eliminate the right of appeal to the Supreme Court, and leave that court free to decide in each individual case whether or not it would take jurisdiction of certiorari.

TABLE 4: CATTLE AND CALVES BY CLASSES
(Thousands of Head)

| NOT FOR MILK | | | | | | | | | |
|----------------------------|------------------------------|------------------|--------|--------|-------|------------------------------|------------------|--------|--------|
| Year | Cows & Heifers 2 Yrs. & Over | Heifers 1-2 Yrs. | Calves | Steers | Bulls | Cows & Heifers 2 Yrs. & Over | Heifers 1-2 Yrs. | Calves | Steers |
| 1939-41 Avg. | 10,676 | 3,401 | 10,974 | 5,531 | 1,638 | 24,998 | 5,441 | 6,042 | 5,994 |
| 1939 | 9,987 | 3,058 | 10,572 | 5,192 | 1,594 | 24,600 | 5,122 | 5,904 | 5,904 |
| 1940 | 10,676 | 3,357 | 10,936 | 5,283 | 1,625 | 24,940 | 5,525 | 5,907 | 5,907 |
| 1941 | 11,366 | 3,789 | 11,418 | 6,119 | 1,685 | 25,453 | 5,676 | 6,254 | 6,254 |
| 1942 | 12,578 | 4,055 | 12,219 | 6,596 | 1,740 | 26,313 | 5,889 | 6,635 | 6,635 |
| 1943 | 13,980 | 4,547 | 13,239 | 7,361 | 1,837 | 27,138 | 6,067 | 7,035 | 7,035 |
| 1944 | 15,521 | 4,971 | 13,768 | 7,849 | 1,968 | 27,704 | 6,352 | 7,201 | 7,201 |
| 1945 | 16,456 | 5,069 | 12,871 | 8,329 | 1,999 | 27,770 | 6,307 | 6,772 | 6,772 |
| 1946 | 16,319 | 4,854 | 12,565 | 7,715 | 1,888 | 26,695 | 5,803 | 6,595 | 6,595 |
| 1947 (Prelim.) | 16,360 | 4,659 | 12,572 | 7,149 | 1,841 | 26,100 | 5,611 | 6,758 | 6,758 |
| 1947-Per Cent Change From: | | | | | | | | | |
| 1946 | -1 | -4 | -2 | -7 | -2 | -2 | -3 | +2 | +2 |
| 1945 | -1 | -8 | -2 | -14 | -8 | -6 | -11 | Small | Small |
| 1939-41 Avg. | +53 | +37 | +15 | +29 | +13 | +4 | +3 | +12 | +12 |

USDA Urges Reduction in Western Cattle Numbers

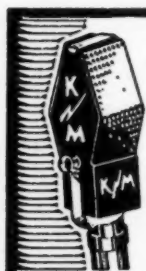
The U. S. Department of Agriculture, in a 1947 farm production outlook report published this week, suggested that Western cattlemen would do well to reduce cattle numbers on ranges this year in anticipation of new drought hazards. High cattle numbers, the report stated, are pushing to the limit ranges which have grown abundant feed through many years of favorable weather, "but when the weather becomes less favorable, fewer cattle can be kept."

The Department said one of the most important adjustments many ranchmen can make this year and next is re-evaluating their summer-fall ranges, particularly in the intermountain area where increased forage production is important and where much of the range is privately owned. Sheep numbers, on the other hand, should be increased, as they have declined more than 25 per cent in 15 Western states since 1943.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during January, 1947, and January, 1946, as reported by USDA.

| BARROWS AND GILTS | | | | SOWS | | | |
|--------------------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|
| Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 |
| Chicago | \$22.85 | \$14.79 | \$19.26 | \$14.40 | | | |
| St. Louis National | | | | | | | |
| Stk. Yds. | 22.87 | 14.77 | 19.51 | 13.40 | | | |
| Kansas City | 23.28 | 14.48 | 19.94 | 13.75 | | | |
| Omaha | 23.05 | 14.39 | 19.89 | 13.40 | | | |
| St. Joseph | 23.17 | 14.49 | 19.88 | 13.75 | | | |
| St. Paul | 23.10 | 14.40 | 19.80 | 13.40 | | | |
| BARROWS AND GILTS | | | | SOWS | | | |
| Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 | Jan. 1947 | Jan. 1946 |
| Chicago | 248 | 250 | 451 | 439 | | | |
| St. Louis National | | | | | | | |
| Stk. Yds. | 228 | 223 | 427 | 410 | | | |
| Kansas City | 244 | 241 | 439 | 408 | | | |
| Omaha | 259 | 264 | 465 | 445 | | | |
| St. Joseph | 240 | 237 | 439 | 410 | | | |
| St. Paul | 247 | 258 | 446 | 430 | | | |



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on February 19, 1947, reported by the Production & Marketing Administration:

NOTES (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

HARROWS AND GILTS:

| Good and Choice: | | | | | |
|------------------|---------------|---------------|-------------|-------------|-------------|
| 120-140 lbs. | \$24.50-26.25 | \$22.00-24.50 | \$..... | \$..... | \$..... |
| 140-160 lbs. | 25.75-26.75 | 24.00-26.50 | 26.00-26.25 | 25.25-26.00 | 26.50-26.60 |
| 160-180 lbs. | 26.50-27.00 | 25.50-26.75 | 26.00-26.25 | 25.75-26.75 | 26.50-26.60 |
| 180-200 lbs. | 26.75-27.00 | 26.75-27.00 | 26.00-26.50 | 26.50-26.75 | 26.50-26.60 |
| 200-220 lbs. | 26.75-27.00 | 26.75-27.00 | 26.00-26.50 | 26.60-26.75 | 26.50-26.60 |
| 220-240 lbs. | 26.50-27.00 | 26.50-27.00 | 26.00-26.50 | 26.60-26.75 | 26.50-26.60 |
| 240-270 lbs. | 26.35-27.00 | 26.25-27.00 | 26.00-26.50 | 26.60-26.75 | 26.50-26.60 |
| 270-300 lbs. | 26.00-26.75 | 26.00-26.75 | 26.00-26.25 | 26.50-26.65 | 26.50-26.60 |
| 300-330 lbs. | 25.75-26.25 | 25.75-26.25 | 26.00-26.25 | 26.40-26.60 | 26.50-26.60 |
| 330-360 lbs. | 25.50-25.90 | 25.50-26.00 | 26.00-26.25 | 26.25-26.50 | 26.50-26.60 |

| Medium: | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 180-220 lbs. | 24.50-26.75 | 24.00-26.75 | 25.75-26.00 | 25.75-26.50 | 25.75-26.00 |

| Good and Choice: | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| 270-300 lbs. | 23.25-23.75 | 23.50-23.75 | 24.00-24.75 | 23.00-23.25 | 23.50-24.50 |
| 300-330 lbs. | 23.25-23.90 | 23.50-23.75 | 24.00-24.75 | 23.00-23.25 | 23.50-24.50 |
| 330-360 lbs. | 23.25-23.90 | 23.50-23.75 | 24.00-24.75 | 23.00-23.25 | 23.50-24.50 |
| 360-400 lbs. | 23.00-23.50 | 23.50-23.75 | 24.00-24.75 | 22.75-23.00 | 23.50-24.50 |

| Good: | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 400-450 lbs. | 23.00-23.25 | 23.25-23.75 | 24.00-24.75 | 22.75-23.00 | 23.50-24.00 |
| 450-500 lbs. | 22.50-23.00 | 23.50-23.75 | 23.50-24.75 | 22.75-23.00 | 23.50-24.00 |

| Medium: | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 280-330 lbs. | 21.00-23.00 | 21.00-23.25 | 23.00-24.00 | 22.50-23.00 | 23.00-23.25 |

| Good: | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 400-450 lbs. | 23.00-23.25 | 23.25-23.75 | 24.00-24.75 | 22.75-23.00 | 23.50-24.00 |
| 450-500 lbs. | 22.50-23.00 | 23.50-23.75 | 23.50-24.75 | 22.75-23.00 | 23.50-24.00 |

| Medium: | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 280-330 lbs. | 21.00-23.00 | 21.00-23.25 | 23.00-24.00 | 22.50-23.00 | 23.00-23.25 |

SLAUGHTER CATTLE, VEALERS AND CALVES:

| STEERS, Choice: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 24.50-27.00 | 24.50-26.50 | 23.00-26.00 | 23.25-26.50 | 23.75-26.00 |
| 900-1100 lbs. | 25.50-28.00 | 25.00-27.00 | 23.00-26.00 | 24.25-27.00 | 24.25-26.50 |
| 1100-1300 lbs. | 26.00-29.00 | 25.00-28.00 | 24.00-27.50 | 24.50-27.00 | 24.25-26.50 |
| 1300-1500 lbs. | 26.50-30.00 | 25.50-28.00 | 24.25-27.50 | 24.50-27.00 | 24.25-26.50 |

| STEERS, Good: | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 22.00-24.50 | 20.50-24.50 | 19.50-23.00 | 20.00-24.25 | 19.00-24.00 |
| 900-1100 lbs. | 23.50-25.50 | 21.50-25.00 | 20.00-23.50 | 20.50-24.50 | 19.00-24.25 |
| 1100-1300 lbs. | 24.00-26.00 | 22.50-25.00 | 21.00-24.00 | 21.00-24.50 | 19.25-24.25 |
| 1300-1500 lbs. | 24.50-26.50 | 22.50-25.00 | 21.00-24.00 | 21.00-24.50 | 19.25-24.25 |

| STEERS, Medium: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 17.00-23.50 | 16.00-21.00 | 16.50-20.50 | 15.50-21.00 | 14.50-19.25 |
| 900-1100 lbs. | 18.00-24.00 | 17.00-22.00 | 18.00-21.00 | 18.50-21.00 | 14.50-19.25 |

| STEERS, Common: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 15.00-17.50 | 13.50-17.00 | 14.00-16.50 | 13.00-15.50 | 12.00-14.50 |

| HIFERS, Choice: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 600-800 lbs. | 23.00-25.00 | 23.50-25.50 | 21.50-24.50 | 22.00-24.75 | 22.00-24.25 |
| 800-1000 lbs. | 23.50-25.50 | 23.50-26.00 | 21.50-25.00 | 22.25-25.25 | 22.25-24.25 |

| HIFERS, Good: | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| 500-700 lbs. | 20.50-23.00 | 19.00-23.50 | 18.75-21.50 | 18.75-22.00 | 18.00-22.25 |
| 700-900 lbs. | 21.50-23.50 | 19.50-23.50 | 18.75-21.50 | 19.00-22.25 | 18.25-22.25 |

| HIFERS, Medium: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 500-700 lbs. | 17.00-20.50 | 15.00-19.50 | 14.50-18.50 | 13.50-19.00 | 14.00-18.25 |

| HIFERS, Common: | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| 300-500 lbs. | 14.00-16.50 | 12.00-15.00 | 12.00-14.50 | 12.00-13.50 | 11.50-14.00 |

| COWS (All Weights): | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| Good | 15.00-16.50 | 15.00-16.25 | 13.00-15.00 | 13.50-15.50 | 13.00-15.00 |
| Medium | 13.00-15.00 | 12.50-15.00 | 11.50-13.00 | 12.00-13.50 | 11.75-13.00 |
| Cat. & com. | 10.00-13.00 | 10.50-12.50 | 10.00-11.50 | 10.50-12.00 | 9.75-11.75 |
| Canner | 9.00-10.00 | 9.50-10.50 | 9.00-10.00 | 9.00-10.50 | 9.00-9.75 |

| BULLS (Vigs. Excl.), All Weights: | | | | | |
|-----------------------------------|-------------|-------------|-------------|-------------|-------------|
| Good | 15.00-16.00 | 15.75-16.25 | 14.50-15.00 | 15.25-15.75 | 15.25-15.50 |
| Medium | 13.75-16.50 | 15.25-15.75 | 14.50-15.00 | 14.50-15.25 | 15.00-15.50 |
| Sewage, medium | 14.50-15.75 | 13.50-15.25 | 12.50-14.50 | 12.50-14.50 | 13.00-15.00 |
| Sewage, cat. & com. | 12.50-14.50 | 10.50-13.50 | 11.00-12.50 | 10.50-12.50 | 10.50-13.00 |

| VEALERS: | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 24.00-29.00 | 20.00-29.00 | 19.00-22.50 | 22.00-27.00 | 20.00-28.00 |
| Com. & med. | 11.00-24.00 | 11.00-20.00 | 11.00-18.00 | 12.00-22.00 | 12.00-20.00 |
| Cull | 10.00-11.00 | 8.50-11.00 | 9.00-11.00 | 9.00-12.00 | 8.00-12.00 |

| CALVES: | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 17.00-20.00 | 17.50-20.00 | 17.00-19.00 | 18.00-21.00 | 18.00-21.00 |
| Com. & med. | 11.00-18.00 | 12.00-17.50 | 11.00-17.00 | 12.00-18.00 | 10.50-18.00 |
| Cull | 10.00-11.00 | 9.00-12.00 | 9.00-11.00 | 9.00-12.00 | 9.00-10.50 |

| SLAUGHTER LAMBS AND SHEEP: | | | | | |
|----------------------------|-------------|-------------|-------------|-------------|-------------|
| LAMBS: | | | | | |
| Good & choice | 22.50-23.25 | 22.75-23.50 | 22.00-22.50 | 22.00-22.75 | 22.50-23.00 |
| Medium & good | 17.50-22.00 | 17.75-22.75 | 16.50-21.75 | 19.25-21.75 | 17.50-22.25 |
| Common | 14.00-17.00 | 14.00-17.00 | 13.50-15.50 | 16.25-19.00 | 14.00-17.25 |


| EWE: | | | | | |
|---------------|-----------|-----------|-----------|-----------|-----------|
| Good & choice | 8.50-9.50 | 7.50-8.25 | 8.25-8.75 | 7.75-8.50 | 8.25-8.75 |
| Common & med. | 7.50-8.50 | 6.00-7.25 | 6.50-8.25 | 6.50-7.50 | 6.50-8.00 |

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

Quotations on woolled basis.

The National Provisioner—February 22, 1947



HYGRADE'S
BEEF · VEAL · LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Feb. 15, 1947.

| | CATTLE | | |
|------------------------|--------------------|------------|-----------------|
| | Week ended Feb. 15 | Prev. week | Cor. week, 1946 |
| Chicago | 32,485 | 27,844 | 17,183 |
| Kansas City | 19,223 | 20,441 | 16,946 |
| Omaha | 26,027 | 24,389 | 25,179 |
| East St. Louis | 16,434 | 16,972 | 5,074 |
| St. Joseph | 9,968 | 12,311 | 8,767 |
| Sioux City | 12,852 | 11,492 | 12,819 |
| Wichita | 5,153 | 4,024 | 2,734 |
| Philadelphia | 1,811 | 2,084 | 3,549 |
| Indianapolis | 2,919 | 2,533 | 483 |
| New York & Jersey City | 9,125 | 6,840 | 12,309 |
| Oklahoma City | 8,921 | 10,618 | 1,902 |
| Cincinnati | 6,581 | 6,634 | 6,542 |
| Denver | 7,235 | 6,518 | 7,930 |
| St. Paul | 20,028 | 14,256 | 12,677 |
| Milwaukee | 3,811 | 2,530 | 8,819 |
| Total | 182,593 | 170,386 | 135,913 |

*Cattle and calves.

| HOGS | | | |
|------------------------|---------|---------|---------|
| Chicago | 52,006 | 32,193 | 86,890 |
| Kansas City | 42,134 | 44,379 | 32,968 |
| Omaha | 54,336 | 47,732 | 61,122 |
| East St. Louis | 60,240 | 31,981 | 54,871 |
| St. Joseph | 5,994 | 8,727 | 20,541 |
| Sioux City | 42,597 | 36,048 | 52,155 |
| Wichita | 2,150 | 2,901 | 2,597 |
| Philadelphia | 9,647 | 9,723 | 11,067 |
| Indianapolis | 21,483 | 19,707 | 12,034 |
| New York & Jersey City | 34,559 | 33,852 | 43,745 |
| Oklahoma City | 8,688 | 3,933 | 9,974 |
| Cincinnati | 12,791 | 13,161 | 11,051 |
| Denver | 13,985 | 13,085 | 16,110 |
| St. Paul | 31,505 | 23,667 | 42,724 |
| Milwaukee | 5,518 | 3,582 | 4,089 |
| Total | 427,632 | 324,091 | 461,958 |

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

| SHEEP | | | |
|------------------------|---------|---------|---------|
| Chicago | 13,717 | 25,594 | |
| Kansas City | 22,813 | 19,676 | 44,662 |
| Omaha | 25,785 | 21,654 | 38,755 |
| East St. Louis | 7,988 | 6,659 | 12,171 |
| St. Joseph | 18,789 | 22,240 | 27,495 |
| Sioux City | 16,422 | 13,963 | 24,637 |
| Wichita | 3,540 | 3,802 | 6,888 |
| Philadelphia | 2,086 | 2,128 | 4,413 |
| Indianapolis | 1,204 | 503 | 5,571 |
| New York & Jersey City | 63,521 | 36,738 | 69,276 |
| Oklahoma City | 2,500 | 1,194 | 5,254 |
| Cincinnati | 388 | 523 | 379 |
| Denver | 13,720 | 16,009 | 13,240 |
| St. Paul | 11,155 | 11,004 | 24,502 |
| Milwaukee | 1,725 | 967 | 2,852 |
| Total | 267,253 | 168,837 | 305,689 |

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 17, 1947:

| CATTLE: | | |
|-------------|--------|---------|
| Steers, ch. | 22 | @24 1/4 |
| Steers, gd. | 21 | @22 |
| Cows, com. | 13 1/2 | @14 |
| Cows, ut. | 12 1/2 | @13 |

| CALVES: | | |
|----------------------|----|---------|
| Vealers, cnt. & com. | 12 | @14 1/4 |
| Ves., gd. to ch. | 19 | @22 1/4 |
| Ves., med. to gd. | 17 | @21 |

| HOGS: | | |
|-----------|--------|-----|
| Gd. & ch. | 25 1/4 | @26 |
| Gd. & ch. | 24 1/2 | |

| LAMBS: | | |
|-----------|--------|--|
| Gd. & ch. | 24 1/2 | |

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended February 15, 1947:

| | Cattle | Calves | Hogs* | Sheep |
|-----------------------|--------|--------|--------|--------|
| Salable | 603 | 668 | 634 | ... |
| Total (incl. directs) | 5,749 | 7,468 | 16,426 | 46,124 |
| Previous week: | | | | |
| Salable | 383 | 757 | 636 | 72 |
| Total (incl. directs) | 4,026 | 7,751 | 16,649 | 32,253 |

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Feb. 20.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were \$1.50 to \$1.75 higher for the week.

| Hogs, good to choice: | |
|-----------------------|-----------------|
| 160-180 lb. | \$23.50 @ 23.75 |
| 180-240 lb. | 23.75 @ 24.00 |
| 240-300 lb. | 23.50 @ 23.75 |
| 300-360 lb. | 23.00 @ 23.25 |

| Sows: | |
|-------------|-----------------|
| 270-330 lb. | \$21.00 @ 21.25 |
| 400-550 lb. | 22.50 @ 22.75 |

Receipts of hogs at Corn Belt markets for the week ended Feb. 20, were as follows:

| | This week | Same day last wk. |
|---------|-----------|-------------------|
| Feb. 14 | 23,000 | 41,800 |
| Feb. 15 | 39,000 | 5,200 |
| Feb. 17 | 47,500 | 26,800 |
| Feb. 18 | 43,000 | 34,800 |
| Feb. 19 | 5,900 | 9,800 |
| Feb. 20 | 31,100 | 32,800 |

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending February 15, were reported to be as follows:

| AT 20 MARKETS, WEEK ENDED: | | | |
|----------------------------|--------|--------|--------|
| | Cattle | Hogs | Sheep |
| Feb. 15 | 5,000 | 18,000 | 5,000 |
| Feb. 8 | 4,000 | 21,000 | 5,000 |
| 1946 | 7,000 | 30,000 | 14,000 |
| 1945 | 6,000 | 17,000 | 20,000 |
| 1944 | 4,000 | 42,000 | 7,000 |

| AT 11 MARKETS, WEEK ENDED: | | | |
|----------------------------|---------|---------|---------|
| | Cattle | Hogs | Sheep |
| Feb. 15 | 327,000 | 230,000 | 682,000 |
| Feb. 8 | 411,900 | 230,000 | 682,000 |
| 1946 | 411,900 | 230,000 | 682,000 |
| 1945 | 411,900 | 230,000 | 682,000 |
| 1944 | 411,900 | 230,000 | 682,000 |

| AT 7 MARKETS, WEEK ENDED: | | | |
|---------------------------|---------|---------|---------|
| | Cattle | Hogs | Sheep |
| Feb. 15 | 212,000 | 287,000 | 178,000 |
| Feb. 8 | 198,000 | 248,000 | 151,000 |
| 1946 | 212,000 | 274,000 | 217,000 |
| 1945 | 210,000 | 232,000 | 174,000 |
| 1944 | 163,000 | 616,000 | 164,000 |

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states¹ in January, 1947:

| | Cattle | Jan. 1947 | Jan. 1946 |
|-----------------|-----------|-----------|-----------|
| Stockyards | 110,888 | 72,100 | 34,000 |
| Direct | 48,268 | 2,354,000 | 2,354,000 |
| Total, Jan. | 159,156 | 97,100 | 2,388,000 |
| Jan.-Dec., 1946 | 2,083,222 | 2,354,000 | 2,354,000 |
| Stockyards | 118,978 | 92,500 | 39,750 |
| Direct | 56,668 | 2,354,000 | 2,354,000 |
| Total, Jan. | 175,646 | 101,500 | 2,388,000 |
| Jan.-Dec., 1946 | 3,211,998 | 3,453,000 | 3,453,000 |

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 15, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,250 hogs; Swift, 658 hogs; Wilson, 3,677 hogs; Western, 2 hogs; Agar, 3,932 hogs; Shippers, 439 hogs; Others, 19,719 hogs.
Total: 31,846 cattle; 4,002 calves; 15,011 hogs; 15,617 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|-------|--------|
| Armour | 5,362 | 1,049 | 1,330 | 6,534 |
| Cudahy | 2,671 | 561 | 569 | 4,960 |
| Swift | 2,850 | 908 | 4,024 | 5,704 |
| Wilson | 1,659 | 465 | 790 | 3,460 |
| Cumby | 458 | ... | ... | ... |
| U.P. | 408 | ... | ... | ... |
| Others | 6,774 | 35 | 2,297 | 7,434 |
| Total | 20,157 | 3,018 | 8,910 | 28,092 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 9,494 | 5,596 | 7,661 | ... |
| Cudahy | 4,350 | 1,792 | 5,622 | ... |
| Swift | 6,718 | 1,988 | 6,000 | ... |
| Wilson | 4,008 | 2,884 | ... | ... |
| Cumby | ... | 975 | ... | ... |
| Others | ... | 754 | ... | ... |

Cattle and calves: Eagle, 30; Great-er Omaha, 161; Hoffman, 80; Rothschild, 416; Roth, 168; Kingan, 1,606; Merchants, 29.
Total: 27,000 cattle and calves; 21,011 hogs and 19,883 sheep.

E. ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|--------|-------|
| Armour | 3,598 | 1,542 | 7,672 | 3,262 |
| Swift | 4,632 | 1,564 | 4,080 | 3,234 |
| Hunter | 1,183 | ... | 1,357 | 278 |
| Hill | ... | ... | 487 | ... |
| Laclede | ... | 1,654 | ... | ... |
| Shiel | ... | 757 | ... | ... |
| Others | 3,545 | 224 | 3,078 | 805 |
| Shippers | 3,476 | 3,401 | 10,724 | 359 |
| Total | 16,434 | 6,733 | 30,409 | 7,988 |

SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|--------|--------|
| Cudahy | 4,986 | 48 | 12,948 | 7,616 |
| Armour | 4,703 | 37 | 19,008 | 6,969 |
| Swift | 3,012 | 36 | 5,835 | 6,677 |
| Others | 395 | ... | ... | ... |
| Shippers | 13,972 | 3 | 9,896 | 1,518 |
| Total | 27,158 | 124 | 47,687 | 22,775 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|-------|--------|
| Swift | 3,118 | 442 | 3,346 | 11,235 |
| Armour | 3,806 | 411 | 1,953 | 5,207 |
| Others | 3,044 | 232 | 696 | 2,347 |
| Total | 9,968 | 1,105 | 5,994 | 18,789 |

Does not include 780 cattle, 13,100 hogs and 5,980 sheep bought direct.

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|-----------|--------|--------|-------|-------|
| Cudahy | 1,180 | 654 | 1,763 | 3,363 |
| Gage | 556 | ... | ... | ... |
| Dow | ... | ... | 31 | ... |
| Outing | 65 | ... | ... | ... |
| Dold | 156 | ... | 261 | ... |
| Sunflower | 28 | ... | 95 | ... |
| Pioneer | 670 | ... | ... | ... |
| Others | 1,510 | ... | 687 | 177 |
| Total | 4,490 | 654 | 2,837 | 3,540 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 3,458 | 863 | 1,435 | 874 |
| Wilson | 3,049 | 671 | 1,788 | 903 |
| Others | 431 | 17 | 485 | ... |
| Total | 6,938 | 1,351 | 3,708 | 1,837 |

Net including 632 cattle, 4,980 hogs and 663 sheep bought direct.

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|--------|-------|
| Gall's | ... | ... | ... | 222 |
| Kahn's | ... | 4,719 | ... | ... |
| Levy | ... | 311 | ... | ... |
| Meyer | ... | 1,664 | ... | ... |
| Schlichter | 182 | 86 | ... | ... |
| Schroth | 87 | ... | 2,849 | ... |
| National | 249 | ... | ... | ... |
| Others | 2,246 | 800 | 3,796 | 68 |
| Total | 2,764 | 859 | 13,330 | 290 |

Net including 2,937 cattle and 3,001 hogs bought direct.

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|-----------|--------|--------|-------|--------|
| Armour | 1,503 | 1,630 | 1,924 | 6,029 |
| Swift | 1,251 | 1,330 | 2,906 | 6,969 |
| Bonnet | 452 | 39 | 536 | ... |
| City | ... | ... | 62 | ... |
| Rosenthal | 397 | 5 | ... | ... |
| Total | 3,603 | 3,001 | 5,488 | 12,908 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|--------|--------|
| Armour | 1,249 | 261 | 4,227 | 7,613 |
| Swift | 1,390 | 126 | 5,515 | 2,375 |
| Cudahy | 900 | 103 | 2,495 | 2,617 |
| Others | 3,516 | 125 | 1,748 | 115 |
| Total | 7,255 | 617 | 13,985 | 13,720 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|--------|--------|
| Armour | 5,975 | 4,822 | 8,279 | 1,540 |
| Bartusch | 868 | ... | ... | ... |
| Cudahy | 966 | 2,762 | ... | 2,224 |
| Riffin | 891 | ... | ... | ... |
| Superior | 1,842 | ... | ... | ... |
| Swift | 7,069 | 7,229 | 19,327 | 5,158 |
| Others | 2,457 | 2,713 | 3,899 | 2,233 |
| Total | 20,028 | 17,526 | 31,505 | 11,155 |

TOTAL PACKER PURCHASES

| | Week ended Feb. 15 | Prev. week Feb. 8 | Cor. 1946 |
|--------|--------------------|-------------------|-----------|
| Cattle | 177,710 | 173,680 | 149,699 |
| Hogs | 230,302 | 196,947 | 254,234 |
| Sheep | 156,684 | 144,253 | 245,812 |

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|---------|--------|--------|--------|-------|
| Feb. 14 | 1,748 | 694 | 7,830 | 2,222 |
| Feb. 15 | 496 | 374 | 2,877 | 781 |
| Feb. 17 | 16,741 | 1,970 | 8,549 | 5,776 |
| Feb. 18 | 7,470 | 1,461 | 10,536 | 1,641 |
| Feb. 19 | 9,800 | 800 | 12,000 | 3,500 |
| Feb. 20 | 6,000 | 1,000 | 11,000 | 5,000 |

so far 40,011 5,231 42,076 15,917
Wk. ago 44,277 4,029 58,864 23,439
1946 41,696 2,991 66,657 50,594
1945 45,463 3,335 49,065 25,196
Including 696 cattle, 385 calves, 14,228 hogs and 287 sheep direct to packers.

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|---------|--------|--------|-------|-------|
| Feb. 14 | 2,068 | 52 | 1,732 | 2,071 |
| Feb. 15 | 260 | 2 | 204 | 256 |
| Feb. 17 | 4,063 | 165 | 684 | 3,019 |
| Feb. 18 | 2,732 | 225 | 901 | 886 |
| Feb. 19 | 4,009 | 199 | 1,000 | 2,000 |
| Feb. 20 | 2,500 | 100 | 1,000 | 2,500 |

Week
so far 14,895 590 3,585 7,905
Wk. ago 14,591 359 4,804 8,049
1946 21,922 1,156 11,436 9,093
1945 20,540 589 7,663 9,565

FEBRUARY RECEIPTS

| | 1947 | 1946 |
|--------|---------|---------|
| Cattle | 134,021 | 128,435 |
| Calves | 13,008 | 9,914 |
| Hogs | 172,986 | 252,485 |
| Sheep | 68,311 | 189,381 |

FEBRUARY SHIPMENTS

| | 1947 | 1946 |
|--------|--------|--------|
| Cattle | 49,832 | 66,893 |
| Hogs | 16,104 | 37,481 |
| Sheep | 24,957 | 37,895 |

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 20, 1947:

| | Week ended Feb. 20 | Prev. week Feb. 13 |
|------------------|--------------------|--------------------|
| Packers' purch. | 26,219 | 31,946 |
| Shippers' purch. | 5,620 | 6,150 |
| Total | 31,839 | 38,096 |

PACIFIC COAST LIVESTOCK

Receipts for five days ended Feb. 13:

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------|--------|-------|-------|
| Los Angeles | 7,500 | 1,125 | 2,275 | 425 |
| San Francisco | 600 | 5 | 600 | 2,600 |
| Portland | 2,665 | 265 | 925 | 1,100 |

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A. L. Thomas
Washington, D. C.



MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

WESTERN DRESSED MEATS

| | | New York | Phila. | Boston |
|-----------------|------------------------------|-----------|-----------|---------|
| STEERS, carcass | Week ending Feb. 15, 1947... | 9,885 | 2,018 | 1,764 |
| | Week previous | 10,324 | 2,283 | 2,029 |
| | Same week year ago | 3,544 | 1,832 | 384 |
| COWS, carcass | Week ending Feb. 15, 1947... | 5,331 | 3,503 | 2,194 |
| | Week previous | 3,752 | 3,117 | 1,930 |
| | Same week year ago | 2,206 | 4,095 | 808 |
| BULLS, carcass | Week ending Feb. 15, 1947... | 270 | 18 | 94 |
| | Week previous | 93 | 2 | 121 |
| | Same week year ago | 66 | 10 | 72 |
| VEAL, carcass | Week ending Feb. 15, 1947... | 17,636 | 862 | 498 |
| | Week previous | 11,537 | 1,506 | 475 |
| | Same week year ago | 12,971 | 935 | 363 |
| LAMB, carcass | Week ending Feb. 15, 1947... | 41,434 | 9,173 | 13,000 |
| | Week previous | 38,672 | 8,297 | 13,056 |
| | Same week year ago | 40,386 | 11,799 | 12,781 |
| MUTTON, carcass | Week ending Feb. 15, 1947... | 7,890 | 1,886 | 1,145 |
| | Week previous | 6,083 | 3,029 | 1,142 |
| | Same week year ago | 6,953 | 1,707 | 2,349 |
| PORK cuts, lbs. | Week ending Feb. 15, 1947... | 2,705,677 | 1,014,391 | 315,714 |
| | Week previous | 3,563,335 | 572,005 | 244,044 |
| | Same week year ago | 1,377,458 | 467,799 | 229,308 |
| BEEF cuts, lbs. | Week ending Feb. 15, 1947... | 121,671 | ... | ... |
| | Week previous | 197,432 | ... | ... |
| | Same week year ago | 196,061 | ... | ... |

LOCAL SLAUGHTERS

| | | | | |
|--------------|------------------------------|--------|--------|-----|
| CATTLE, head | Week ending Feb. 15, 1947... | 9,125 | 3,272 | ... |
| | Week previous | 7,269 | 2,984 | ... |
| | Same week year ago | 12,309 | 3,549 | ... |
| CALVES, head | Week ending Feb. 15, 1947... | 8,656 | 1,811 | ... |
| | Week previous | 8,585 | 1,785 | ... |
| | Same week year ago | 6,882 | 2,040 | ... |
| HOGS, head | Week ending Feb. 15, 1947... | 34,559 | 9,647 | ... |
| | Week previous | 33,852 | 9,723 | ... |
| | Same week year ago | 43,745 | 11,067 | ... |
| SHEEP, head | Week ending Feb. 15, 1947... | 54,780 | 2,086 | ... |
| | Week previous | 45,479 | 2,128 | ... |
| | Same week year ago | 69,276 | 4,413 | ... |

Country dressed product at New York totaled 6,707 veal, 4 hogs and 95 lambs. Previous week 5,614 veal, 3 hogs and 122 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

A marked increase was noted in slaughter of livestock at 32 centers during the week ended February 15. The increase from a week earlier was marked in calves, hogs and sheep and lambs with cattle showing a moderate increase. Slaughter of cattle and calves was larger than a year ago, while hog kill and sheep and lamb kill were under last year's total.

| | Cattle | Calves | Hogs | Sheep |
|--|---------|---------|---------|---------|
| NORTH ATLANTIC | | | | |
| New York, Newark, Jersey City... | 9,125 | 8,656 | 34,559 | 68,521 |
| Baltimore, Philadelphia | 5,767 | 862 | 22,902 | 1,800 |
| NORTH CENTRAL | | | | |
| Cincinnati, Cleveland, Indianapolis... | 15,069 | 2,663 | 52,908 | 4,287 |
| Chicago, Elburn | 31,763 | 9,250 | 82,006 | 24,468 |
| St. Paul-Wis. Group | 26,019 | 46,136 | 96,800 | 15,416 |
| St. Louis Area | 16,825 | 6,644 | 60,240 | 13,254 |
| Sioux City | 12,562 | 224 | 42,597 | 25,776 |
| Omaha | 24,497 | 1,530 | 54,836 | 16,422 |
| Kansas City | 19,223 | 3,992 | 42,133 | 22,413 |
| Iowa & So. Minn. | 19,585 | 5,803 | 199,640 | 37,969 |
| SOUTHEAST | | | | |
| | 3,974 | 2,208 | 25,838 | ... |
| SOUTH CENTRAL WEST | | | | |
| | 24,613 | 9,147 | 49,017 | 37,264 |
| ROCKY MOUNTAIN | | | | |
| | 8,520 | 627 | 14,562 | 11,630 |
| PACIFIC | | | | |
| | 17,266 | 3,680 | 27,227 | 32,812 |
| Total | 235,128 | 101,512 | 807,835 | 307,942 |
| Total last week | 214,837 | 73,434 | 739,107 | 249,961 |
| Total last year | 189,587 | 66,467 | 689,617 | 482,576 |

¹Includes St. Paul, S. St. Paul and Newport, Minn.; Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala.; Tallahassee, Fla.; and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

| | Cattle | Calves | Hogs |
|-----------------------|--------|--------|--------|
| Week ended Feb. 14... | 1,512 | 540 | 13,400 |
| Last week | 1,173 | 390 | 16,491 |
| Last year | 2,151 | 804 | 19,728 |

Submit Your HOG CASING Offerings Direct to
THE FOWLER CASING CO. LTD.
 8 Middle St., West Smithfield (Cables: Effseaco, London)
LONDON, E. C. 1, ENGLAND — And Secure Export Prices
 FOR 38 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

WILLIAM J. KAUFMAN
SLAUGHTERERS BEEF • LAMB • VEAL
OF QUALITY
 Straight or mixed carload; ship L. C. L. to wholesalers and retailers by refrigerated truck, any amount, reasonable rates.
 KOSHER lamb, veal, or beef on request. Custom slaughtering on request. Overnight delivery to New York, Boston, Philadelphia.
 U. S. GOVERNMENT INSPECTION
PLANT & OFFICE: Rochester, N. Y. Address all mail to P. O. Box 1171

HOWARD
MACHINES
 for MECHANICAL
 CLEANING
 & DRYING



- FOR PACKING PLANT EQUIPMENT . . .
- CANNED FOODS BEFORE AND AFTER COOKING

- Howard Machines save money on packing house cleaning problems.
- Satisfy Federal Inspection.
- Write for detailed information.

HOWARD ENGINEERING & MFG. CO.
 2245 1/2 BUCK ST. CINCINNATI 14, OHIO

PHILADELPHIA BONELESS BEEF CO.
 223 Callowhill Street • Philadelphia 23, Pa.
RECEIVERS OF
Straight and Mixed Carload Shipments
BEEF AND PORK
 R.A.J.B.T. 13

Vogt's Liberty
 Bell Brand
 Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
 U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 59 OPPOSITE

MISCELLANEOUS

Livestock Buyers and Sellers
 Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.
M & M Publishing Co.,
 P. O. Box 6669 Los Angeles 22, Calif.

MISCELLANEOUS

Attention: Custom Slaughterer

We desire to have cattle custom killed (Kosher) in Chicago for shipment east. Write full particulars to W-438, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CATTLESWITCHES WANTED: Please write or call Kaiser-Reisemann Corp., 230 Java St., Brooklyn 22, N. Y. Phone Evergreen 9-5953.

BUSINESS OPPORTUNITIES

PACKERS in Havana, Cuba interested in contacting firms with meat export licenses to Cuba. Want to buy pickled hams 16/20 pounds and bellies. Would take two to four carloads per month. Martinez Prieto & Co., Apartado 27, Marianna, Cuba. Airmail.

GOVERNMENT INSPECTION plant in Chicago, Illinois, wants a commission killer who has room for 2000 hogs and 500 cattle. W-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

Unemployed; not valid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch; 10% discount for 3 identical insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

POSITION WANTED: Sausage foreman desires position in plant with a future. Can take charge of manufacturing. Experienced in complete line of sausage, barbecue, chili, loaves, kosher style. Excellent record, 17 years with same company. Fresh west coast. Others considered. P. O. Box 4634 E. Chicago, Ill.

POSITION WANTED: Salesman with established customers desires additional line for New England state territory calling on meat markets and provisioners. W-429, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

INDUSTRIAL ENGINEER: Fully experienced in packinghouse methods qualified to set up complete new plant in an established plant. W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGEMAKER and foreman desires position with reliable packer. Life time experience. Can furnish best references, age 36. Oliver Munro, 3532-14th St. N.W. Apt. 1, Washington D. C.

HELP WANTED

Skilled Cattle Butcher

Opportunity to become assistant foreman in medium sized meat dressing plant in Los Angeles area. Returned G.I. sergeant, or good farm young man who has settled in southern California who is a good cattle butcher and would like to become assistant foreman with the opportunity of increasing his income. Only good leader of men and one who likes good beef dressing need apply. W-411, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PLANT SUPERINTENDENT wanted. Experienced in slaughtering, cutting, boning, sausage manufacturing, edible and inedible operations. Must have past experience and family status. Opportunity for the man who can qualify. W-352, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Rendering Plant Manager

Capable of assuming complete operation of a three cooler plant. Small Iowa community. State age, experience and give references. Write P. O. Box 64, Dubuque, Iowa.

A REAL SUPERINTENDENT wanted by a southern packer. Must know beef, hogs and sausage and be able to handle all departments. Give full details and salary expected in first letter. Your letter will not be answered unless full particulars are given. Write to W-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Packinghouse superintendent with practical experience in all departments. Must have ability to handle labor. State age, past experience and salary expected. W-433, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

ESTABLISHED meat concern catering to hotels, restaurants and institutions, would like to handle exclusively in this territory a quality brand of meats and meat products. For further information write Asin Market, 164 State Street, Rochester 4, N. Y.

WORKING PARTNER WANTED: Or will sell, small wholesale provision house manufacturing strictly Italian products. Located in metropolitan New York area. Good business opportunity. FS-413, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANTS FOR SALE

Meat Plant For Sale

Capacity 500 hogs weekly, latest modern plant and equipment, including sausage room, curing, chilling and cutting refrigerators, about 30 miles from Philadelphia. Unusual opportunity.

Chas. Abrams 68 N. 2nd St.
Want 2-2218 Philadelphia 6, Pa.

FOR SALE: Packing plant and 500 lockers in good territory. In operation for 10 years on a wholesale basis. Closed now for remodeling. Sausage room, chilling, rendering, good coolers mostly all new. Building 50x175. A good buy at \$75,000. Paul Umsted, Anadarko, Oklahoma.

FOR SALE: Complete, modern equipped mid-western meat packing plant. Capacity 5000 hogs, 200 cattle per week. Forty years' profitable operation. Address FS-435, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

Brand New Equipment FOR SALE

- 4 110 BH Stainless Steel Gebhardt Units
- 3 110 BC Stainless Steel Gebhardt Units
- 8 Ammonia Thermal Expansion Valves
- 8 Ammonia Solenoid Valves
- 2 Thermostats
- 2 Drain Water Pumps
- 2 Time Clocks
- 4 Strip Heaters
- 1 Humidistat

Above units are brand new, still unopened—in original shipping containers, and ready for immediate shipment. Box No. FS-439, THE NATIONAL PROVISIONER, Inc., 407 S. Dearborn St., Chicago 5, Ill.

Meat Packers—Attention

FOR SALE: 1-Oppenheimer fatback skinner; 2-stainless steel 1400 gal. jacketed, agitated, kettles; 3-stainless steel jacketed 40-gal. kettles; 1-50 gal. 2-40 gal. 1-50 gal. aluminum jacketed kettles; 70-aluminum and stainless steel 30 gal. jacketed kettles; 2-Allbright-Neil 450 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-Homman #4 cutter and mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
Consolidated Products Co. Inc., 14-19 Park Row New York City, N.Y.

FOR SALE: 10,000 feet of beef rail—\$0.05 per pound. Immediate delivery. Aaron Equipment Company, 1347 S. Ashland Ave., Chicago 5, Ill. Phone Chesapeake 5300.

PLANTS FOR SALE

For Sale

MEAT PACKING PLANTS in two of the best distribution areas in the middle west. The Missouri Packing Company at Joplin, Missouri, under local inspection, and the Hutchinson Packing Company, under state inspection with federal certification, at Hutchinson, Kansas. These plants are going concern and fully equipped for cattle and hog slaughtering. Wonderful opportunity for meat packer, cannery, or anyone desiring to get into the packing business. Shown by appointment. Brokers recognized with interested clients. Write or call RANDOLPH PROPERTIES

911 Midland Building Kansas City, Missouri

FOR SALE: Large buildings in good condition, approximately 20,000 sq. ft. under one roof. Brick slaughter house, 19x36 ft. New, 2-ton electric hoist. New refrigeration plant, 24x26 ft. divided in two rooms. Mitts & Merrill hog. A freezer and cooler with quick freeze. Place could be used as rendering plant, soap factory or such. Plenty waste material can be bought nearby. On good highway. Six acres clear ground. Bungalow with modern conveniences. Pindale Fur Farm, Route 1, Millville, N. J. Phone Bridgeton 812-3-11.

FOR SALE: Good profitable sausage factory, garage for six trucks, seven trucks and ten lots included in the sale, now working a radius of one hundred miles. FS-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Going small packing plant and retail meat market doing excellent business on express highway in thriving city in southeastern Indiana. Plenty of live stock in vicinity. FS-434, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS WANTED

WANTED TO BUY: Small modern packing plant equipped for hogs and cattle. Eligible for federal inspection preferred. Middle west, south or southwest. W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Small cooler space or other space where refrigeration is available and government inspection can be had. Will buy or lease. W-436, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: One or two cooler rendering plant. South or middle west preferred. State full particulars. W-437, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage Equipment

- 1-GRINDER, #36 Enterprise, motor drive, with motor, reconditioned.....\$ 585.00
- 1-GRINDER, Boss #256, with 15 HP motor..... 575.00
- 1-GRINDER, Cleveland Klean-Kut, 3 HP, new head, ring & worm, rebuilt & guar. GRINDERS, NEW, 3 HP, silent chain drive, on pedestal, #32 head, large aluminum head, 1000x2 per hour, each..... 485.00
- 1-GRINDER, Hobart, 3 HP motor, 2-dance of plates and knives..... 265.00
- 2-MIXERS, Buffalo, 1000x2 cap., each..... 700.00
- 1-MIXER, 700x2 capacity..... 500.00
- 1-DOUGH MIXER, Champion, 80x30x33, double arm, excellent condition..... 485.00
- 1-DIANA DICER, factory reconditioned, guaranteed..... 1325.00
- 1-SILENT CUTTER, Boss #256, 15 HP motor..... 550.00
- 1-SILENT CUTTER, Buffalo, #28, 20 HP motor, 2 sets knives, excell. cond..... 875.00
- 1-SAUSAGE STUFFER, Oppenheimer, 200x2..... 815.00

Curing—Smokehouse Equipment

- 2-SLICERS, U. S. with shingling conveyor, 1/2 HP motors, each..... 400.00
- 1-SLICER, Boss #24, 24" dia. bowl..... 140.00
- 1-BACON SKINNER, Calvert, with motor..... 135.00
- 1-BACON SKINNER, 3 HP motor, purchased 1938..... 250.00
- 1-COOKER, dry rendering, 1/2 HP motor, pressure, French Oil, 5x10, 20 HP motor, excellent condition..... 3300.00
- 4-COOKERS, NEW, 4x7, defy, 2 wks., 10 HP motor and drive, suitable internal pressure, standard drive, each..... 8250.00

Refrigeration Equipment

- 7-WALK-IN FREEZERS, NEW, 9'x12'10"x7'6", interchangeable sections, 6" fiberglass insulation, galv. iron clad interior, steel clad exterior, hardware, inside & outside switches, pilot light, run from 10 below to 50 above, easy to install, 3 HP Carrier units, self-contained, elec. motor, remote control thermometer, dual high and low pressure control, air-cooled condenser, R-12 cap., 19,000 per hr., Freon 12 refrigerant, immediate delivery, each..... 2300.00
- 10-Same, 12'10"x12'10"x7'6", each..... 2900.00
- 2-Same, 24'x12'10"x7'6", each..... 4000.00
- 1-WALK-IN COOLER, 15'x15'x10', refrigerating unit, tracking switches, outside track, excellent condition..... 2250.00
- 1-AMMONIA COMPRESSOR, 15 ton, Merchant & Evans, counterflow condenser, 15 HP motor..... 1000.00
- 1-FLAKICER, NEW York, extra spare parts, 1 ton cap., automatic, self-contained, 2 cyl. with motor..... 1650.00
- 300-REFRIGERATOR COLD PLATES, NEW, Stangard-Dickerson, 18"x72", for freezers, lockers, cabinets, ammonia galvanized, each..... 15.00

Miscellaneous

- HOG DEHAIRERS, NEW, with 7 1/2 HP, 1200 RPM splash-proof motor, capacity 60 hogs per hr. with hand throw-out, mounting 7 to 19 days, 9 4-pt. Star..... 1000.00
- 10 4-pt. Star..... 1045.00
- 100-PLATFORM SKIDS, Fairbanks Oak, for use with lift truck, 1 1/2" thick, 48"x60", angle iron bound, 10" from floor, each..... 7.00
- 40-Same as above, only 42"x60", each..... 7.00
- 1-LABELER, NEW, Standard-Knapp, 3382, adjust., up to #10 cans, heavy duty, continuous feed..... 2150.00
- 5-RETORTS, rectangular, 32"x25"x16", 25:2 or more pressure, re-inforced, 2 trucks each retort, each..... 315.00
- DEBONING TABLES, 10'x40'x1", sheet metal top, 1/4" angle iron, each..... 50.00
- 6'x12'x25", galv. metal, each..... 50.00
- 10'x40'x35", each..... 40.00

Write for our large listing of Scales.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY

BROKERS - SALES AGENTS

ADELPHI BLDG. • 7070 N. CLARK ST.
CHICAGO 26 • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 58 OPPOSITE

Meat and Gravy

A Paris newspaper reported from Geneva, Switzerland recently that two men had been arrested and charged with illegal operation of a homemade submarine under Lake Lugano, between that country and Italy. Their cargo when seized, according to the newspaper, consisted solely of salami sausage.

★ ★ ★

Birth to a Jersey cow of a perfectly formed calf weighing only 9 lbs. has been reported by Dr. P. K. Hudspeth, La Junta, Colo., veterinarian. The animal was only 17 in. high and four in. wide but is fully developed and has a fair chance of surviving.

★ ★ ★

There will be 37 pickles per person available this year in the United States, the National Pickle Packers Association reported recently. Over 5,231,970,000 pickles will be pickled from a huge crop of cucumbers, the association of pickle packers report continued.

★ ★ ★

Bing Crosby, film and radio crooner and ad-libber deluxe, has leased a 30,000-acre ranch in Texas and stocked it with more than 3,000 steers, his business agent said recently. The deal reportedly involved some \$350,000.



Mc CORMICK

Fine Spices

Mc CORMICK & COMPANY, INC.
BULK SPICE DIVISION
487 WASHINGTON ST. - NEW YORK, 13, N.Y.
TELEPHONE: WORTH 4-5910

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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